

THE NATIONAL PROVISIONER

OCTOBER 29 • 1949

Leading Publication in the Meat Packing and Allied Industries Since 1891



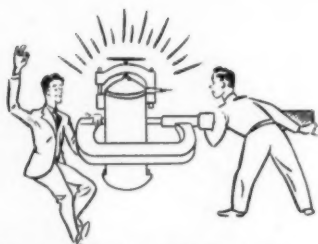
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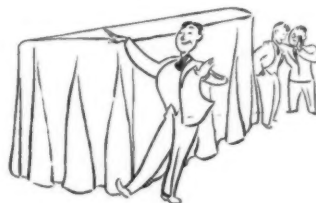


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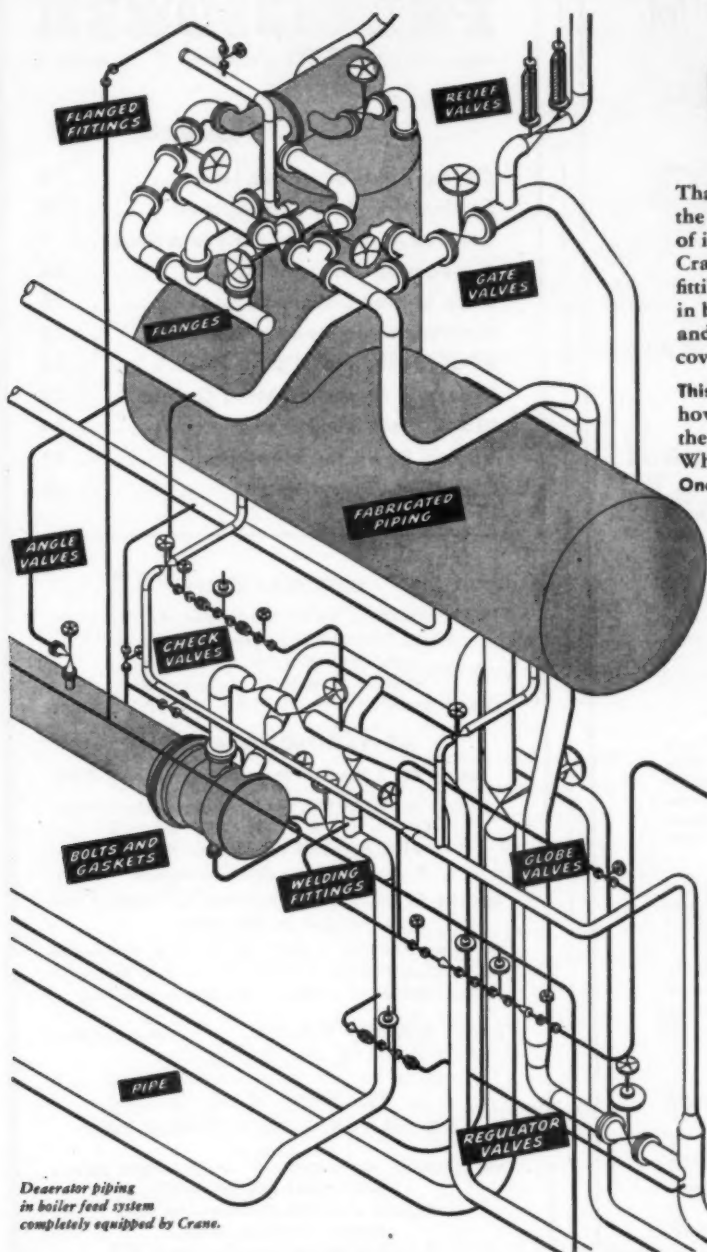
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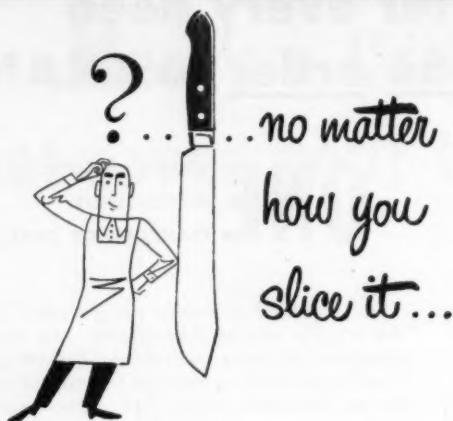


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THE NATIONAL PROVISIONER

Volume 121

OCTOBER 29, 1949

Number 18

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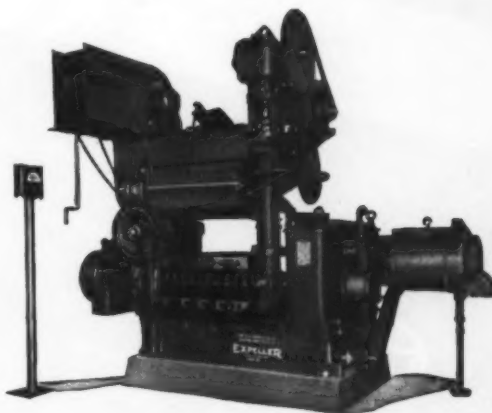


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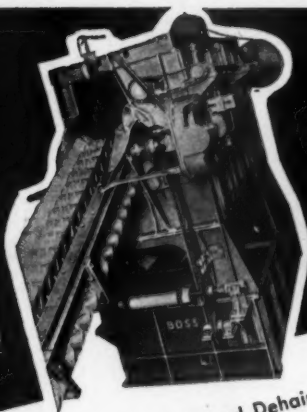


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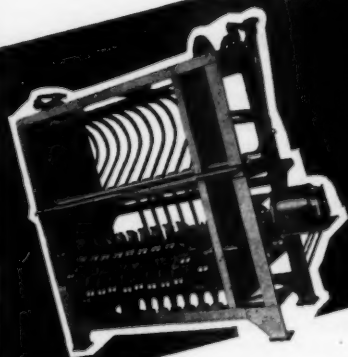
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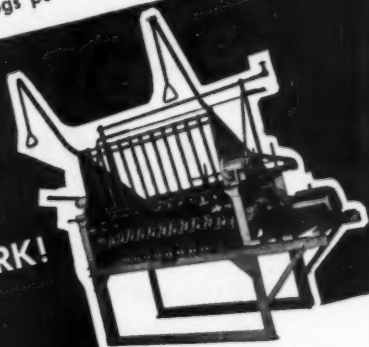


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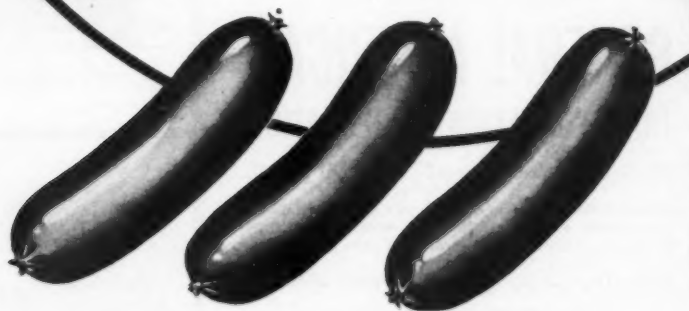
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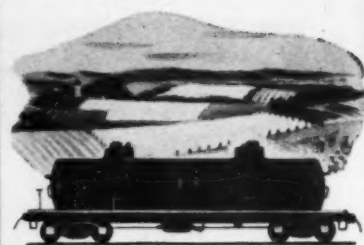
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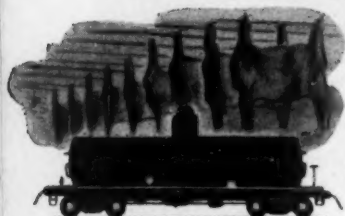


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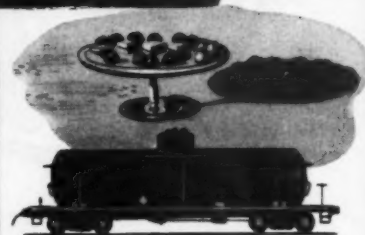
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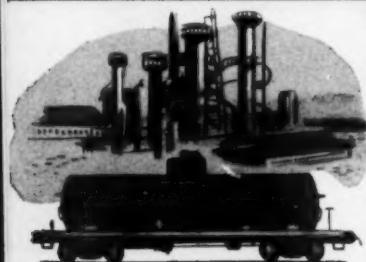
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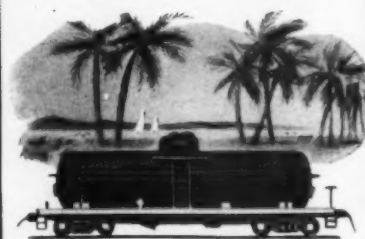
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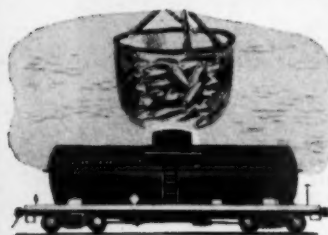
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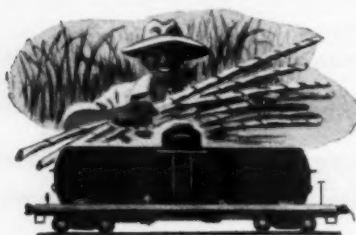
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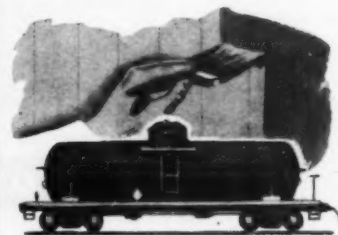
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PRESIDENT SIGNS BILL UPPING MINIMUM WAGE RATE TO 75c AN HOUR

President Truman has signed the new Wage and Hour Bill raising the minimum wage from 40 to 75 cents an hour. The law will go into effect 90 days after the signing. The bill retains the 40 hour standard work week with time and a half pay for more hours.

A significant provision is that defining "regular rate" upon which statutory overtime must be computed and paid. Regular rate shall include all remuneration paid for employment but not bona fide gifts and payments in the nature of Christmas and other gifts, certain travel expenses, bonuses and profit-sharing bonuses paid under profit-sharing plans, or contributions made to the employee's benefit funds. The wage-hour administrator, William R. McComb, will have the authority to define "bona fide" profit sharing plans, etc., to which payments can be made to employees without increasing the regular rate. The regular rate definition also approves, under specified conditions, Bello-type contracts (contracts fixing regular rate and guaranteeing weekly minimum compensation for a special number of hours exceeding 40).

Piecework work rates for overtime generally have been fixed at time and one half the applicable piece rates. Employees working on two or more jobs at different hourly rates of pay may be paid for overtime at time and one half the rate for the specific job they are performing.

Child labor provisions have been broadened to prohibit parents or guardians from employing children under 16 in hazardous occupations. Employment of children in agriculture outside school hours is permitted only under certain conditions. The child labor ban was extended to bar employment of persons under 16 in transportation and commerce. The old law applied to production for commerce only.

The recovery of back wages was changed to permit the wage-hour administrator to bring suit in behalf of workers upon their written request. The maximum recovery allowed is the amount of underpayment. Under the old law, workers were permitted to sue for double the amount of wages lost.

The term "commerce" was changed to include outgoing foreign commerce between any state and any place outside.

Exempt from the law are workers employed in most retail and service establishments and those employed in processing certain agricultural commodities. Also exempt are bona fide executive, administrative and professional personnel.

SETTLEMENT OF SUIT ANNOUNCED

The National Provisioner, Inc., publisher of the weekly magazine *The National Provisioner*, and Meat, Incorporated, publisher of the monthly magazine *Meat*, jointly announce the settlement of a suit brought by *The National Provisioner* in the Federal Court at Chicago. In the suit, *The Provisioner* charged *Meat* with copyright infringement and unfair competition in copying classified advertisements without the consent of the advertisers or of *The Provisioner*, and further charged unfair competition with regard to the rewriting of news items, without independent investigation.

The suit was settled between the parties after several days of trial before the Hon. Michael L. Iggo, Judge of the United States District Court, and just before closing arguments. As part of the settlement, *Meat, Inc.*, agreed to an injunction restraining it from further copying of classified advertisements without the consent of *The National Provisioner* or of the advertisers, and restraining it also from further rewriting of news items from *The National Provisioner* without independent investigation. In addition, *Meat, Inc.*, paid an agreed amount of damages to *The National Provisioner* in settlement of all claims involved in the suit.

SWIFT SETTLES WITH CIO

Swift & Company last Thursday completed its labor union negotiations for another year by signing a contract with the United Packinghouse Workers (CIO). Terms of the pact were virtually those negotiated earlier with the AFL and the National Brotherhood unions. (See *THE NATIONAL PROVISIONER* of October 15 and 22.)

Armour and Company still is negotiating with the AFL and the CIO. Settlement is expected soon.

ARMY MUST BUY U. S. MEAT

The McCarran amendment, which makes it mandatory for the Army to purchase its meat in the United States under almost all circumstances, was included in the military appropriation bill which was approved by Congress before adjournment. The Western States Meat Packers Association, which sponsored the legislation, has already been notified by the Army that all purchases for off-shore troop feeding for this fiscal year will be made in the United States. It is understood that the Quartermaster Corps appropriation is ample to cover the Army's meat requirements.

Renderers Plan Two-Day Chicago Annual Meeting

The sixteenth anniversary national convention of the National Renderers Association will be held at the Bismarck hotel in Chicago on December 12 and 13. The annual meeting of the board of directors will be held on the morning of December 12 and the afternoon will be devoted to a report by the president, R. E. Walters, and a talk by Dr. John Lee Coulter on the fats and oils outlook. Dr. Coulter has just returned from a six-week tour of ten European countries. There will be a membership meeting late in the afternoon and a cocktail party and reception at 6 p.m.

F. B. Wise, secretary-treasurer of the association, will report to the membership on the morning of December 13, and Dr. W. C. Ault, director of the fats and oils division, USDA regional research laboratory at Philadelphia, will discuss the progress of government research on animal fats. Following a luncheon, Dr. Damon Catron, Iowa State College, Ames, Ia., will present a discussion of animal proteins and the animal protein factor.

The annual banquet will be held in the Walnut room at the Bismarck on the evening of December 13.

NIMPA REGIONAL MEETINGS

Harry J. Reitz, vice president of the midwestern division of the National Independent Meat Packers Association, has called a divisional meeting at the Hotel President, Kansas City, Mo., on Friday, December 2. The meeting will begin at 10 a.m. and associate members and directors of NIMPA have been invited.

The central division of NIMPA will meet at the Palmer House in Chicago on Tuesday, November 29. The association's eastern division met in Atlantic City this week.

SUBSIDY CLAIM BOARD

Just before Congress adjourned, Senator Clyde R. Hoey of North Carolina introduced a bill (S 2713) which would set up a special board of three to review all claims for slaughter subsidy by meat packers against the Reconstruction Finance Corporation. The bill would give the board power to settle claims upon the basis of equity and justice and could force RFC to disclose records of underpayments, such as those arising from clerical errors or failure to understand orders. The board could order these paid if there is no "demonstrated willful violation of the regulations."

The bill has been referred to the Senate banking and currency committee.

Swift's Evansville Plant—

MODEL OF Conveyorized Handling

THE production efficiency gains, the uninterrupted forward flow of product and the flexibility in killing operations which are obtainable through skillfully planned and extensive use of conveyors are well exemplified in the new Swift & Company Evansville plant (described in *THE NATIONAL PROVISIONER* of September 10, 1949).

Drawing upon the engineering experience of its own staff and that of leading conveyor manufacturers, Swift has utilized conveyor movement at Evansville to the fullest.

The extent to which meat packing operations can be conveyorized is seldom fully exploited in packinghouse layout and construction. Various product movement or transfer operations are performed manually. Failure to exploit the potentialities of conveyor systems can lower the operating efficiency of a plant and may result in needless bottlenecks or back tracking of product.

The more unusual of the conveyor

operations at Evansville will be described in an order approximating that of their employment in the various departments of the new Swift building. (The phrase "conveyorized operations" includes all types of driven or gravity movement such as overhead, table top and roller.)

In hog scalding, the plant uses a pull-through chain to tow the hogs through the scalding tub where they are im-

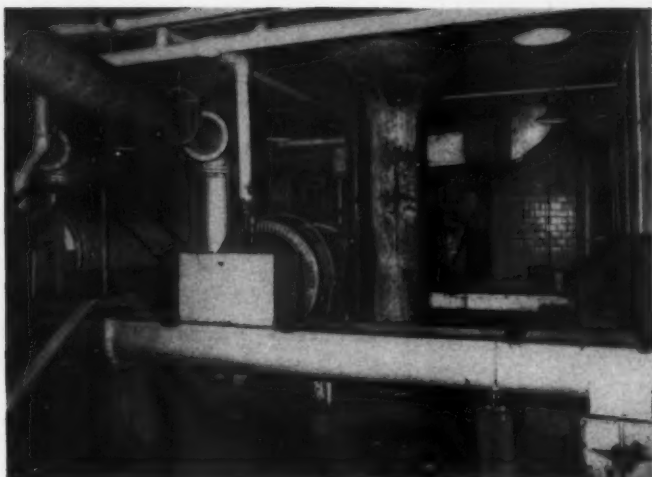
mersed by a mechanical ducker. Many plants continue to pole hogs through the scalding vat. The employee poling the animals endeavors to impart a turning motion to the hog to equalize the scalding over the entire carcass, but it is questionable whether the back part of a hog so handled is properly scalded. A ducker bar, however, pushes the hog to the bottom of the scalding tub and, on its upward stroke, creates suction as the hog bobs up which aids in the penetration of the scalding water to the hair roots. There is no danger of losing sinkers when they are towed.

Integration of kill floor conveyor systems permits considerable flexibility in handling different species of animals. When hogs are being slaughtered, either calves or sheep may be processed on the small stock line. When hog runs are light, however, the installation of an overhead conveyor above one section of the hog scalding vat permits the diversion of calf operations to the hog area (see Photo 1). The section over the

FOUR CONVEYOR PICTURES

1. Hog scalding vat (tow-through conveyor) with overhead conveyor above which is employed when this location is used for calf washing. 2. The feed wheel which regulates the flow of chilled hog carcasses from the decline finger conveyor from the coolers onto the chain carrying the carcasses to the cut-down station on the pork cutting floor. 3. The dual-pan viscera inspection table used for small stock. 4. Hogs are being positioned mechanically for opening. (All photos by Link-Belt Company.)





INEDIBLE AND EDIBLE CONVEYOR APPLICATIONS

Above is the rendering department in which both the hashed and washed soft material and the crushed hard material are transported to the melters via the screw conveyor in the foreground and along wall. RIGHT: Crosstable shot of dual-pan hog head and viscera conveyor.



scalding vat is used for calf washing and then, after a transfer to gambrels and trolleys, the calf viscera inspection and dressing operations are performed on the hog viscera inspection table and hog dressing conveyor. (This is done when calf-sheep setup is in use.)

In hog killing, the movement of the viscera inspection conveyor is coordinated with that of the hog dressing chain (see right hand photo at top of page). The method of coordinating the movement of two conveyors is unusual in that the distance between the electric motors driving the two units is greater than 40 ft., the maximum at which shaft synchronization of conveyor speeds is practicable. To overcome this distance handicap, the plant employs an electrical coordinator which regulates the speeds of both conveyors and keeps them synchronized.

In the installation of an overhead hog dressing conveyor, provision was made for positioning the hogs properly for the various operations. By the installation of several turning devices in the conveyor system, which work through contact with the gambrels, the butchers can concentrate on productive work and need not lose time in handling the carcass. After passing the polisher and washer, following the singeing operation, the gambrels strike a guide rail which deflects them into a position parallel with chain movement so that the belly side of the hog faces the belly opener, etc. The guide rail extends along the chain for a short distance and serves as a brace for the opening operation. Through the use of this and other positioning devices, the plant improves workmanship since the butcher's work pattern is not disrupted by the need for positioning the hogs. With the hog traveling on the chain the fractional time lost in placing the carcass may result in hurried and poorer work.

For example, in belly opening (see Photo 4), a hurried incision made as the hog is moving beyond the butcher's station may miss the flank muscle or cut too deeply into the viscera. On the other hand, with the guide bar positioning the hog for him, the butcher can begin aligning his knife in relation to the flank muscle at the start of his station directly in front of him.

Conveyorization coupled with an electric eye permits this plant to singe its hogs mechanically on the blast principle. Coming down from the gambrelling table, the hogs pass through a singeing cabinet which is ringed with gas jets. As the hogs are conveyed on trolleys past an electric eye they break a beam actuating a valve which releases a blast of gas from the various jets. The puff-like flame envelops the entire carcass. Once the blast of flame has been released, the valve cuts off the flow of gas until a break in the electrical beam again actuates the valve. Only a pilot light is left burning between blasts. There is no danger of oversingeing the hog as the supply of gas is conditioned upon the continued forward movement of the conveyor. If the conveyor is halted, no additional gas is admitted. The unit is also safeguarded against the release of unlighted gas since the electric eye is supplied with current through a contact made by the expansion of a solenoid heated by the pilot light.

The viscera inspection table is a new

CONVEYOR TO RAIL TRANSFER

Worker is inserting beef hook into eye of calf gambrel as it rides on carrier on the small stock chain. As the carrier moves forward it pulls the trolley holding the beef hook to the high point of the humped rail overhead and at this point the gambrel is freed from the conveyor and thence moves by rail.

type with separate head and viscera pans. Use of these pans makes it unnecessary for the inspector to move from the head suspended from the carcass to the viscera in the pan and then back again. With the head and the viscera from each carcass before him, the MID inspector can concentrate on inspection and make adequate examination of cervical glands and viscera.

In killing small stock the plant makes extensive use of conveyors to provide flexibility and efficiency. The small stock chain can handle either species with no adjustment. The chain is used with 4 ft. 6 in. centers for calves, employing an additional hook to carry the head for inspection. With sheep a 3 ft. center is used.

The viscera inspection table for calves and sheep is a double-pan unit (see Photo 3). The larger pan carries the gut section while the smaller one





carries the pluck. It is stated that this type of viscera pan minimizes the danger of product contamination. If the gut should accidentally be cut or break in opening or viscera dropping, the freed material does not spread on the edible offal.

In the operation of the small stock chain its forward movement through elevation or depression is used to perform various carcass transfer tasks. In unshackling the calf legs, a gambrel stick is inserted in the gam cords and brought in line with the gambrel stick carrier on the conveyor chain (see photo below.) The carrier is a permanent three-hook unit built into the conveyor chain. After inserting the gambrel stick into the calf's gam cords, the operator guides the shackle down the declining rail until the weight is picked up by the gambrel stick holder. The operation is performed easily and smoothly. At



SHACKLE-GAMBREL TRANSFER

The point at which the calves are transferred from the shackle to the gambrel which moves along the chain on a special cradle. At this point the calf heads are placed on a conveyor head hook.

CUTDOWN AND HEAD WORK

LEFT: At this station hogs are cut down automatically and gambrel's dumped into a truck. The box at the extreme left is the safety housing for the ham marking saw. **RIGHT:** The beef head working conveyor with washer in foreground.

this point the calf heads are skinned out and placed upon the head inspection-hook attached to the conveyor chain.

After the dressing operation, the calves are lifted off the gambrel stick carrier by an incline in a parallel conveyor. A trolley holding a long beef hook is inserted in the center of the gambrel stick (see photo at bottom page 11). As the conveyor moves forward the calf is lifted clear of the gambrel stick carrier. At this point the rail on which the beef hook now rides drops and turns back to the weighing station. The weighed calves are then fed into the coolers by a drop finger type conveyor.

At the end of the inspection space on the killing floor the calf heads are removed from the inspection hooks and placed on a conveyor (see photo at right) which takes them down to the variety meats department where all head workup is performed while the head is on the conveyor. The tongue is removed, as are the head and cheek meats. The head is then pulled loose from the jaw through the use of the retainer ring on the conveyor attachment (see photo on page 23). The entire heading operation is keyed with killing operations and performed in a minimum of space.

The earlier article on the Evansville unit described the manner in which the beef heads are processed with the aid of a conveyor. From the time the heads are dehorned with an electric saw on the bleeding rail until they are automatically lifted from their hooks, the entire heading, washing, inspection, tongue removal and washing operations are performed on a conveyor (see right photo at the top of this page.)

Through the coordination of its viscera conveyor movement the plant

performs casing pulling and stripping operations on the killing floor. The viscera inspection conveyor carries the passed viscera to a separation point where the offal products are trimmed free of the guts and dropped into the proper chutes. The guts are then placed in a tray conveyor which carries them past the gut pullers' stations. The ends of freed guts are placed on a belt type conveyor which takes them through a stripper. The stripped casings are picked up by another belt conveyor and fed through crushing machines. By the use of the table top conveyors, all rough cleaning is performed on the killing floor and the entire operation is coordinated with that of the killing chain. Cleaned guts go immediately into the casing processing room while the offal products go to the variety meat room. Product is not collected or handled needlessly. Conveyorization assures prompt handling with resultant improved quality for the products.

After being turned by a conveyor positioner for stamping the meat inspection legend on the primal cuts, the hog carcasses are conveyed past an

(Continued on page 23.)



**CALF WASHING AND FEED
END OF CALF HEAD CONVEYOR**



Keep Stuffing Crew on Job

Use of mechanical equipment for flushing, inspecting and threading casings at separate location saves the time of the whole stuffing and linking gang.

THAT maximum output per stuffer and linking crew with frankfurts and pork sausage can be achieved through the use of the mechanical casing threader and flusher, is a fact brought out on recent visits to various sausage kitchens. Through the specialization of the flushing, inspecting and threading operations performed at a station separate from the linking table, the output per stuffer linker crew can be increased considerably.

The principal gain in efficiency arises from the fact that the linking crew, which may number from eight to 12 people, is not waiting for the stuffer to place the casing on the flushing cock and then remove it and thread it on the stuffer horn. Experience has shown that a gang will set its productive pace to the rate of product flow. If there is less product, the gang members will slow their pace rather than appear idle.

It has been observed that wherever the stuffer must flush and thread his casings, a few of the linkers are waiting for the next string to be stuffed. Where the mechanical flusher is used, this lag is eliminated. One sausage kitchen states it has increased its stuffing capacity, measured in terms of linker output, by 20 per cent through the employment of mechanical flushers.

A closer study of the stuffing operations will make apparent the reason for this reported increase in linker production. Using a good natural sheep casing, the stuffer will use about seven hanks with an average of 10 strings per hank to stuff out 500 lbs. of sausage. The stuffer must place a casing on the flushing cock, flush and inspect it, remove it and then thread it on the stuffing horn. Even with good efficiency, the employee will take approximately 30 seconds for these operations. Approximately 35 minutes of the total stuffing time will be spent by the stuffer on an operation incidental to his main task for each 500-lb. batch of material han-

dled. It is estimated that a good stuffer can stuff out 500 lbs. of sausage in prime sheep or hog casings in about 120 minutes. Almost 30 per cent of the stuffer's total time is thus being spent on the non-stuffing operations of manual flushing, inspection and threading.

In the sausage kitchen, the experience of which is cited here, it was found possible to reduce the number of stuffers by approximately one-third when using a mechanical casing flusher and threader.

The main loss in efficiency with manual casing flushing occurs in the linking crew. During the 35 minutes the stuffer is busy flushing and threading casings in handling a 500-lb. batch there will be several lulls in the linking crew's productivity. Observation confirms the fact that during these periods they will be partly idle or will do some dead work, such as squeegeeing the surplus water from the linking table. Mechanical flushing and threading of casings eliminates these lags in the flow of stuffed product. Furthermore, it has

been observed that a normal crew of eight linkers will keep pace with a stuffer who is using mechanically flushed and inspected casings.

With mechanical flushing and threading one operator is assigned to the job of preparing the casings. The labor cost of this one operator is more than offset by the savings in production time for the regular members of the stuffing team—the stuffer and the eight linkers.

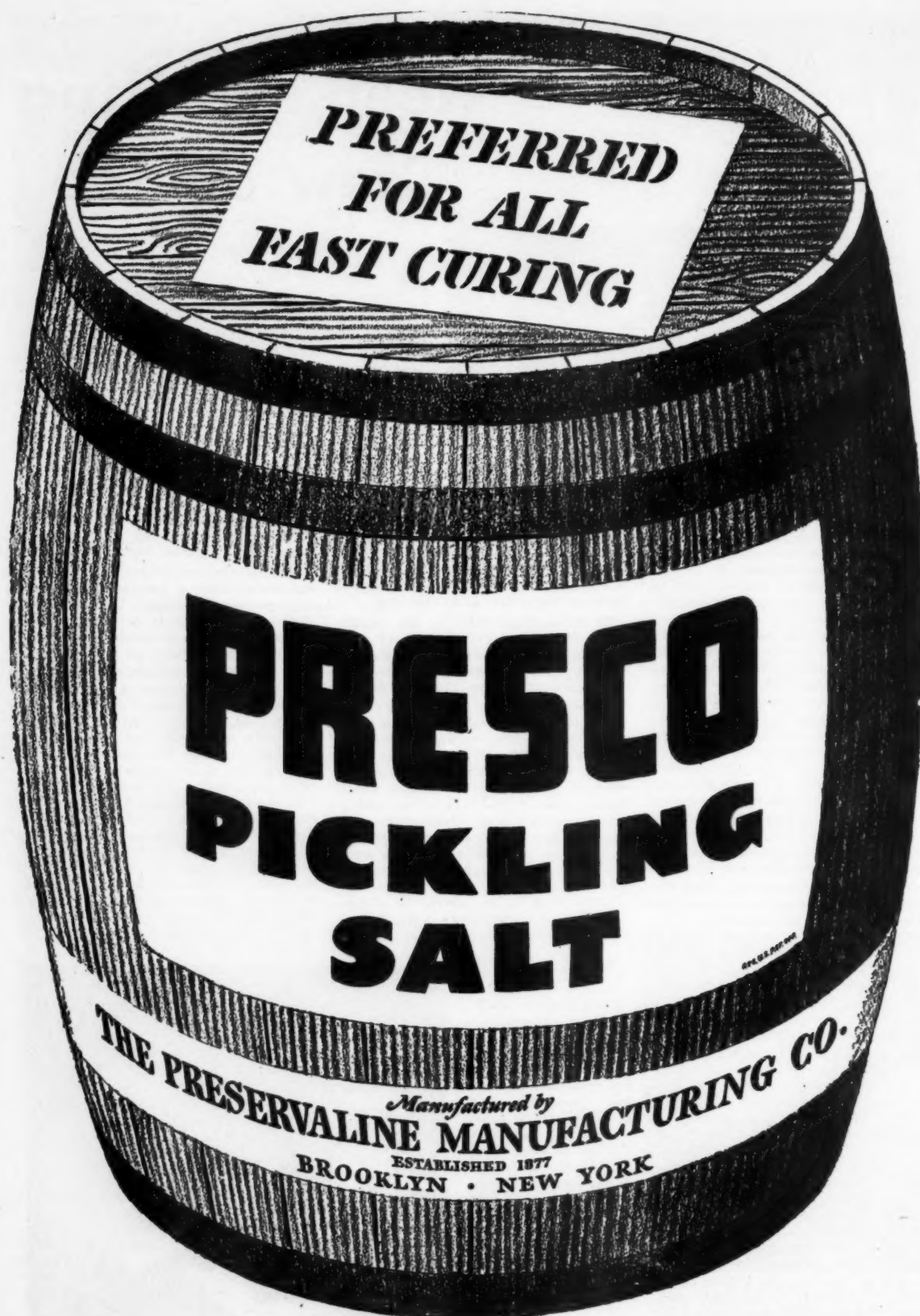
In mechanical flushing a specially designed table is used on which the casings are flushed, inspected and threaded on sleeve-like tubes with the aid of a mechanical threader. The auxiliary flushing tube has a nipped end beveled for quick placement on the flushing cock. A soaked casing is threaded onto the beginning of the tube and the tube is then swung sideways so the casing comes in contact with two rollers that gently thread the casing on the tube and at the same time the sideways positioning of the tube opens the flow of flushing water. As the casing is being flushed,

(Continued on page 16.)

THREADING AND FLUSHING

A plant making maximum use of the mechanical technique for flushing, inspecting and threading casings is that of Geo. A. Hormel & Co. at Austin, Minn. The picture shows part of the battery of flushing, inspection and threading equipment in use there. At the Austin plant all frankfurts and pork sausage are stuffed in natural casings.





MERCHANDISING *Ideas and Trends*

BRAND NAME FLAWS REVEALED IN NEW STUDY

A study of 637 brand names revealed that only 72, or 12 per cent, were found to contribute materially to the sales appeal of the product they represent. Thirty-six per cent were found to be more or less detrimental, while the remaining 52 per cent were "nonentities," contributing nothing either positive or negative to sales appeal.

These rather startling statistics on the impotency of brand names were analyzed in a report, *The Choice of Brand Names*, prepared by William J. Archer, jr., following a survey made by Robert N. Murry & Co., management and industrial relations counsellors of Chicago. Archer is director of market research for Murry.

The general criteria which an effective brand name must meet are set down by Archer in the following basic characteristics:

1. It must be easy to read and pronounce, e.g., Band-Aid.
2. It must be easy to remember, e.g., Eversharp.

3. It must have an attention-compelling quality (often obtained through alliteration or plays on words), e.g., Frigidaire.

4. It should connote quality or impart status to the user, e.g., Studebaker's Land Cruiser.

5. It must be free from undesirable connotations.

6. It should suggest what the product will do or what it is for, e.g., Bisquick, Beautyrest.

"With so many brand names falling short of these characteristics, it is surprising that more consideration has not been given to the problem of developing better brand names," Archer wrote. "Actually, this should be one of the first steps in a well-rounded advertising and merchandising program."

Brand names are developed by four basic methods, the survey found:

A. Many names are created in arbitrary fashion, guesswork, or on the basis of a conference around an executive table. This method is generally un-



CORNERED BEEF HASH IS PACKED IN SMALL CANS

Crosse & Blackwell Co., Baltimore, Md., is packing cornered beef hash in 7 1/2 oz. cans. The smaller can, which contains approximately two servings, is being test-marketed in about 2,000 New York City stores.

MEAT BOARD WILL ISSUE 1949 COOKBOOK

The 1950 meat recipe book of the National Live Stock and Meat Board will be off the press shortly. As in the past the NLSMB is making the book available to the meat packing and processing industry in quantity at cost of production—\$8.80 per 100 copies. There is no additional charge for imprint of dealer's firm name, address and sales slogan, or for shipping charges.

"Meat Recipes with Menus" has been prepared to give the consumer the utmost in meat information. There are more than 80 practical, easy

recipes for meat dishes and recipes using lard. Each meat recipe is accompanied by a complete menu, carrying out the idea of building the meal around meat. In addition, photographs, timely facts about meat, modern methods of meat cookery and complete meat cooking time-tables add to the book's value as a customer gift.

Release of the new promotion piece at this time makes it possible to distribute copies as part of the Christmas season promotion. The Board, which has published this type of material for a number of years, has indicated that distribution as Christmas gifts is one of the most popular uses for the annual recipe books.

Complete information and a sample copy of the book may be secured from the Department of Information, National Live Stock and Meat Board, 407 S. Dearborn st., Chicago 5.



successful. Names which appeal to the company president or top executives may not have mass appeal, or may even have completely different connotations to the buying public.

B. A name without any generally known connotation, e.g., Kodak, is taken and meaning given it through extensive advertising, an expensive method.

C. A well-established name is adapted to a new product. The Ronson Lighter Co. followed this procedure in naming its lighter fluid, Ronsonol. Another example is the development of Kodachrome from Kodak.

D. Development of a brand name through use of market analysis and controlled testing. This is the method, related Archer, which most often produced the best results for the comparatively small number of companies that were found to be utilizing such tools and where no well-established company name was available.

Archer further explained the various mechanics of conducting surveys, tabulating results, etc., used in making method "D" work.

ALL-BEEF FRANKFURTER

Friedman & Belach, Philadelphia frankfurter manufacturer, will soon introduce a "Belfry Brand" of Jewish style all-beef skinless frankfurters. Distribution will be through retail delicatessen stores.

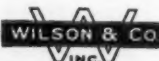


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your sausage
SALES**

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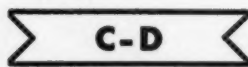
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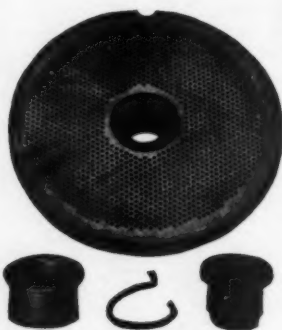


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Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides; like two plates for the price of one!

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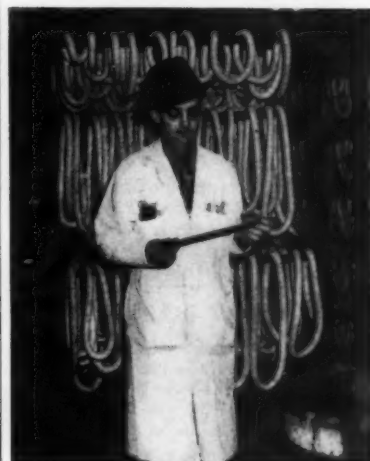
Better Casing Handling

(Continued from page 13.)

under the watchful eyes of the operator, it also is threaded onto the auxiliary tube. The time required to perform this operation is only a fraction of that needed to perform the same operation manually although, as stated before, it still would represent gang time savings if it were done manually away from the stuffing table. The threaded tubes are accumulated in a container and then brought to the stuffer.

The stuffer takes the threaded tube and places it in the opening of the stuffing horn and, with one quick motion, wipes the flushed and inspected casing onto the stuffing horn. He does the operation with no significant lapse in production on his own or the linker's part.

Other advantages of the technique include a better stuffing operation and a



HOLDS CASING TUBE

N. D. Skinner, foreman of fresh sausage manufacturing for Hormel, holds one of the tubes onto which the flushed casings are threaded for transfer to the horn of the sausage stuffer.

smaller percentage of broken casings. In the manual threading of casings on the stuffing horn by the stuffer, he should thread the casings in minimum time and stuff them out in an even and unhurried manner. However, it is the experience of sausage kitchens that frequently the stuffers will slow down in threading the casing and then make up for the lost time by hurrying the stuffing operation. In his hurry there is some tendency to over-stuff parts of the casing and, at times, to rupture the casing. When the stuffer does not have to thread the casings, the likelihood of poor stuffing through hurry is reduced.

Likewise, the rollers of the mechanical threader have a gentler and more even pull on the casing than the jerky action of the hands, reducing the percentage of breakage in the flushing and threading operation.

The elimination of the water used in

the flushing and inspection operation at the stuffing table makes the entire linking operation more sanitary since there are no puddles that must be squeezed onto the floor. The absence of water on the floor around the stuffing table makes movement more safe and workers can handle the sausage cages more rapidly.

It has been the general experience of sausage plants that one mechanical threader and flusher is able to supply three stuffers with flushed, inspected and threaded casings with two operators performing these operations.

In sausage kitchens not using the mechanical flusher and threader, the reason most frequently advanced for not using it is lack of volume. The validity of the argument is questionable. In most sausage kitchens, frankfurts and pork sausage are the volume items, accounting for as much as 50 per cent of total output. If the time necessary for their production can be reduced the gang will be available for other operations. It is common practice in smaller kitchens to move a gang from one job to another. Time saved on stuffing can be used to package bacon, wrap smoked meats, etc. Time saved on one operation can be used to reduce the total labor charge for overall production. While it is true the total amount of time saved in smaller plants will be less than in larger ones, the proportional cost savings will be about the same.

A minor objection to mechanical flushing voiced by one kitchen is that it detracts slightly from the bloom on pork sausage. However, since this product is generally produced on a daily basis, this objection is a minor one and does not outweigh the savings.

AMI MONTANA MEETING

The livestock and meat outlook and the status of various meat packing industry activities will be topics of discussion at a regional meeting, November 5, in Billings, Montana, for members of the American Meat Institute located in Montana. The meeting will start at 10 a.m. at the Hotel Northern in Billings. Luncheon will be served at 12:30.

A. P. Davies of the Institute's Chicago staff will discuss industry activities in general, and E. W. Stephens, the Institute's western director from San Francisco, will give a resume of Institute activities in western states. Arrangements for the meeting are being made by Paul McCormick of the Pierce Packing Co., Billings. Companies planning to send representatives should send their names to McCormick.

CANNED MEAT PURCHASES

The Chicago Quartermaster purchasing office has invited offerings of 149,971 lbs. of canned corned beef hash, bids to be opened November 10. Bids should be addressed to the purchasing office at 1819 W. Pershing rd., Chicago.

ROLL-BRAND BEEF for Perfect Identification

Any brand design, any trademark or grade mark can be easily and rapidly branded on beef with a Great Lakes Beef Brander to give your product extra sales appeal and brand identification. Used by leading packers everywhere because there are real sales-building advantages in branded beef.

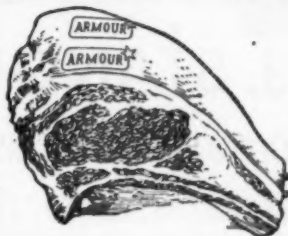


Great Lakes Beef Brander make a neat, clean, handsome identifying strip that increases beef demand.



No. 200 non-electric Beef Brander has hand engraved interchangeable roller dies, self-

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Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.



	Regular Strength	Light Sage	No Sage	Southern Style
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓		✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

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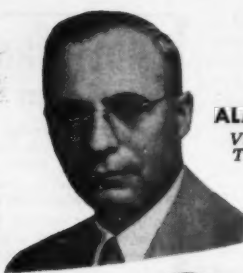
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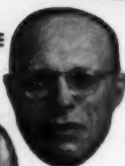
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TO bring the story of Ac'cent personally to more members of the meat industry—to provide complete and accurate information about this unusual, interesting product—we have appointed, as representative in this field, the firm of Wm. Stange Co.

We welcome the opportunity of having this fine organization—one of the oldest and most important suppliers of meat seasonings—working with us. We believe, too, that the technical knowledge and experience of its rep-

resentatives will be of real benefit to the many who have felt an interest in Ac'cent and would appreciate a closer acquaintance with it.

● Ac'cent is a 99+-% pure monosodium glutamate. It is not a flavoring, not a condiment. It adds no flavor, aroma or color of its own. It simply, but unlike any seasoning known, brings out—and holds—the natural flavor of food.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

● Louis E. Kahn, vice president of The E. Kahn's Sons Co., Cincinnati, O., has been elected a member of the board of trustees of the Cincinnati Symphony Orchestra.

● The Krey Packing Co., St. Louis, Mo., made application to the Board of Public Service recently for permission to operate new stockyards in that city. The company's previous application, submitted a year ago, was withdrawn when it brought protests from property owners.

● A new two-story building which houses 15,000 hogs at the Union Stock Yards, Omaha, Neb., was recently put into use. Built for \$298,000, the building has the latest facilities for caring for hogs. The reinforced concrete structure is 351 ft. long and varies in width from 187 ft. to 238 ft. There are 58 holding pens on the first floor and 196 sales pens on the second, each of which has running water. Company officials pointed out that increased receipts at the Omaha market made the new building necessary.

● Mayor William O'Dwyer officiated at the laying of the cornerstone for the Gansevoort Meat Center in New York city recently. This modern structure, costing \$1,300,000, will provide stores for wholesale meat merchants to replace those formerly housed in a group of ten two-story brick buildings. The new building, of reinforced concrete faced with brick, is two stories in height

WEST COAST EXECUTIVES

Executives of the Seattle Packing Co., Seattle Wash., (shown in the firm's newly enlarged beef cooler, are (left to right) A. J. McIntyre, cattle buyer; Henry J. Kruse, president, and Karl Sowinski, sales manager. The firm has also expanded its hot beef and sausage meat coolers, remodeled its rendering plant and added an Anderson expeller there.

(NP photo)



with a one-story wing. There will be 34 stores on the first floor, each with heavily insulated cooler and receiving rooms. Off-the-street loading and unloading platforms, protected by a concrete canopy, will provide trucking access to all stores. The second floor will contain 25 meat merchants' offices with storerooms.

● The Little Rock Packing Co. purchased the grand champion steer of the 1949 Arkansas Livestock Show held recently in Little Rock, an 875-lb. Hereford, for \$1,452.40, or \$1.66 per lb. The reserve champion, an Angus, was sold to C. Finkbeiner, meat packers of Little Rock.

● New Castle Packing Co., County Line Road, New Castle, Pa., is planning the construction of a new packing and processing plant to cost an estimated

\$300,000. Completion of the plant is expected early next year.

● James H. Elliott was elected president of the National Association of Hotel and Restaurant Meat Purveyors at the recent annual meeting in Chicago. Other officers are: Chairman of the board, William A. Doe; first executive vice president, James P. Garvin; second executive vice president, George E. Crean; secretary and treasurer, Harry L. Rudnick, and counsel, Harold Widett. John D. Chudacoff, retiring chairman of the board, was presented with a gift by the association. Several panel discussions on various problems affecting the industry were given at the three-day meeting. Speakers included John Moninger, American Meat Institute, and Donald F. Kiesau, executive vice president, Chicago Restaurant Association.

● Alfred H. Schaffner, 60, a retired vice president of Schaffner Brothers Co., Erie, Pa., died recently in Cleveland, O., while visiting a daughter, Mrs. Robert Weil.

● John J. Felin & Co., Inc., Philadelphia, Pa., has scheduled a 13-week participation in the "Mary Jones" women's program on Station WFIL, Philadelphia. The company will advertise its meats and frankfurts on Monday, Wednesday and Friday each week.

● Daniel J. Kelly has been appointed regional manager for Ohio, Indiana, Kentucky and West Virginia of the Rival Packing Co., Chicago.

● Don Christianson of the Kingan & Co. San Francisco sales force will manage the firm's new branch in Seattle, Wash., which will open on November 1.

● Jackson G. Fleckenstein and Ferris E. Warren have formed the P & W Packing Co., Ionia, Mich., to do a slaughtering business and deal in meat novelties.

● The Kuhner Packing Co., Muncie, Ind., has taken steps to eliminate further pollution of the Miller Ditch in



BEAUTY QUEEN ON TOUR FOR ARMOUR

Marvene Fischer, Miss Wisconsin of 1948, is Armour's traveling ambassador of good will in the interest of its new pre-packaged natural Miss Wisconsin cheeses. At a recent visit to Leonard Brothers supermarket in Fort Worth, Tex., she was interviewed by Jack Rogers of Station WBAP. W. B. Baxter (left), Armour representative in the area, and A. Corconges (right), Leonard Brothers, look on.

Custom's

TIMELY TIPS

?...?...PEPPER...?...

PEPPERS—all kinds—present a serious question to most Food Processors today. To hear—"We use only the pure natural spice" amuses us. Correctly, this should be... "We use crude raw ground spice." There is no such thing as pure natural spice. No one has devised a method whereby one can kill bacteria and mold spore 100%... not even sterilizing can do this by any method known today.

Ground spice is wasteful. Even with Custom's Special Processing of Natural Spice, all of the flavor is never absorbed by the product being flavored with it. They vary in flavor from one season to the next—even the last in the package is not as flavorful as the first. In Custom's soluble spice, all the natural spice flavor is available immediately. They are always 100% uniform. We think the gentleman above would be proud to say, "WE USE ONLY PURE NATURAL SPICE FLAVOR."

CUSTOM SOLUBLE PEPPER—Salt or Sugar Base—Black, White, Red or Cayenne—will save you money. We believe you will be more than well pleased with the flavor. Use exactly the same amount—or less—in exactly the same way as your present product. Order a trial barrel. If you don't think it is a better, richer flavor... if it doesn't save you money... it will not cost you a red penny.

Write today. Try it against anything on the market and if not completely satisfied with this better flavor, return the unused portion at our expense. Packed in 300 lb. barrels and 100 lb. drums. Special pack if desired. We have other solubles available such as Sage, Allspice, Nutmeg, Mace, Coriander, and many others. All goods priced F.O.B. Chicago.

Custom Food Products, Inc.

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compliance with the findings of the Stream Pollution Control Board of Indiana.

● **Vernon D. Beatty**, advertising manager, Swift & Company, Chicago, was reelected director of the Audit Bureau of Circulations, advertisers' division, at the thirty-fifth annual meeting of the group at the Drake Hotel, October 20.

● **Henry Pfeifer**, president and founder of Henry Pfeifer, Inc. of Newark, N. J., passed away October 24 at the age of 82 years. He was active in the business up until the last year and was well known and highly regarded in the industry. He was the father of Edwin, Herbert and Mathew Pfeifer, who were in the business with him.

● **Harvey G. Ellerd** is a vice president of Armour and Company, not Swift & Company, as reported in this section last week.

● **J. Clark Devilbiss, jr.**, has been named manager of the eastern route car division of the Ottumwa plant of John Morrell & Co. Devilbiss, who has been operating in the Washington and Baltimore area, will move to Ottumwa soon. A veteran of nearly 15 years' service with the company, Devilbiss first joined the sales force in 1935 after previous sales experience in a related field. In 1945 he was transferred to the Savory

Foods sales staff and has been a district manager in recent years.

● The accounting committee of the Western States Meat Packers Association has decided to hold regional meetings which would permit accountants of member companies to express their views on the work of the committee. These regional meetings will help the committee in preparing the next installment of the accounting manual. Regional chairmen have been asked to hold meetings not later than the end of the first week in November. The consensus of opinion from these meetings will be the basis for discussion by the full committee on November 18 in San Francisco.

● **Edward T. Nolan**, editor of THE NATIONAL PROVISIONER DAILY MARKET SERVICE, was recently installed as commander of the Hyde Park American Legion post of Chicago.

● **John T. Disteldorf**, 53, former supervisor of the Armour and Company power plant in Chicago, died recently. He had been employed by Armour for 30 years.

● **Walter F. Quinn**, former manager of the Cudahy Packing Co. branches at Providence, Lawrence and Holyoke, Mass., has left that concern after 23 years' employment to become manager

MRS. R. LOHMANN TAKES WEIGHT GUESSING HONORS

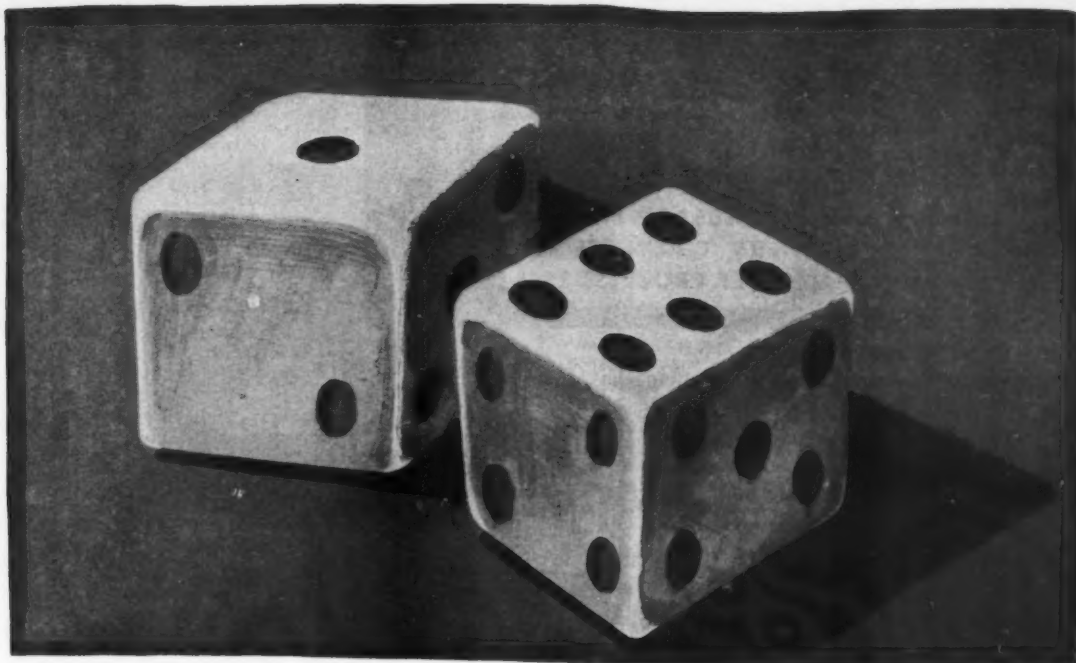
Of the 800 persons, most of them males, who estimated the weight of the giant bologna at the American Meat Institute's recent convention in New York City, a woman turned in the only exact answer. She is Mrs. Robert Lohmann of Farley Quality Sausage Co., LaCrosse, Wis. The results were announced by the Institute's



sausage and casing committees which sponsored the contest and display of sausage in natural casings.

Running a close second was Max Kollner of Kollner, Inc., Jamaica, N.Y., whose estimate was one ounce in error. Mrs. Lohmann and Kollner both were awarded carving sets as prizes.

Eight other contestants came within a half pound of estimating the correct weight and were awarded sausage knives for their near misses. The knife recipients were: B. C. Knechtel, John Duff & Sons, Ltd., Hamilton, Ont.; Robert Hoffman, North Side Packing Co., Pittsburgh, Pa.; Fred Polito, L. Polito & Sons, Boston, Mass.; S. Appel, Appel Bros. Inc., Jersey City, N.J.; E. P. Vail, John E. Smith's Sons Co., Buffalo, N.Y.; F. A. Berghoff, Albert F. Goetze, Inc., Baltimore, Md.; C. F. Holloway, jr., Josam Manufacturing Co., Philadelphia, Pa., and William R. Bergmann, Wesco Provisions, Briarcliff, N.Y.



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CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

of the plant of Brockelman Bros., Inc., Worcester, Mass. Mr. Quinn is in charge of the meat warehouse of the Brockelman concern and is also buyer of all fresh meats and dairy products in the company's new plant.

● The Hide & Leather Association of Chicago is holding its annual banquet at 6:30 p.m., November 3, in the Michigan room of the Edgewater Beach Hotel. Reservations may be made with Edward R. May, secretary of the association, at 130 N. Wells st., phone FRanklin 2-2260.

● Frederick C. Bealke, Baltimore, Md., district provision man for Swift & Company since 1939 and a Swift employee for more than 34 years, has retired on pension.

● The White Packing Co., Lewes, Del., has completed a modern slaughtering plant at Lewes, Del. Formal opening will be during October, according to Vincent White, owner.

● H. W. Twedell, field representative for the National Independent Meat Packers Association, has resigned effective October 31.

● William C. Obert, 58, for 27 years an employee of Swift & Company, Cleveland, O., died recently. Employed in the sales office for the past six years, he earlier managed the company store for Swift employees and was an inspector on truck routes for the Cleveland district.

● Charles Hollinshed, president, Charles Hollinshed Co., New York exporter and importer of packinghouse provisions and vegetable oils and fats, died recently after a brief illness. He was 69 years old.

● George L. Simonetti has joined Charles E. Haman Co., Inc., Jersey City, N. J. He was formerly associated with Adolf Gobel, Inc., for 20 years.

● The Southwestern Livestock Clinic and Livestock Equipment Exposition will be held in the Municipal Auditorium in Oklahoma City, Okla., on November 3 and 4. Included among the speakers will be George M. Lewis, director of marketing, American Meat Institute; R. C. Pollock, general manager, National Live Stock and Meat Board; R. G. Haynie, vice president, Wilson and Company; M. O. Cullen, director of meat merchandising department, National Live Stock and Meat Board, and Colonel Edward N. Wentworth, director of livestock bureau, Armour and Company, all of Chicago.

● Hattie G. Newman, president of the E. Greenebaum Co., New York city, which was founded by her father, died recently.

● A South American business trip has been planned by Robert W. and Marion M. Earley of R. W. Earley & Co., New York meat brokers, and plans have been made to sail on the S.S. Santa Rosa on November 11. They have included Venezuela, Colombia and Argentina in their itinerary with the hope that several business transactions, which have long been pending with agents in these countries, can be consummated.

Conveyors Do The Jobs

(Continued from page 12.)

overhead rail scale and into the coolers. When the hogs are properly chilled, they are conveyed from the coolers to the pork cutting department via a de-



clining conveyor. Once the chilled carcass is pushed from the hog cooler onto the feeding spur of the declining conveyor there is no further need for handling. Furthermore, the hogs are supplied to the cutting room in an uninterrupted flow, assuring maximum production there. When the hogs come

to the end of the decline conveyor, a special feed wheel guides one carcass at a time onto the finger conveyor (see Photo 2), carrying them to the cutdown station. The feed wheel has two iron guide bars attached to a circular disc. The bars on the disc assure the feeding

CALF HEAD WORKING

This operation is completely conveyORIZED. The heads are brought by conveyor from the killing floor and are processed while traveling along the face of the table shown here. The ring and hook seen at the left in the picture are employed in the jaw splitting operation.

of one carcass at a time onto the finger conveyor.

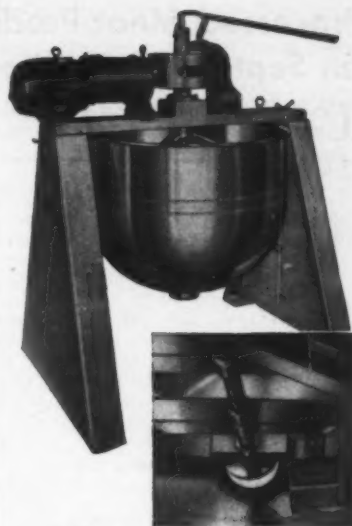
The carcasses are conveyed to a stationary cutdown knife. The plant uses steel gambrels. On the inside of the carcass conveyor is a fixed blade against which the gam cord is pushed. The forward movement cuts through the gam cord and the freeing of the one hog side from one end of the gambrel causes the other end of the gambrel to tilt sharply downward and permits the hog side to slide off (see left photo at top page 12). Moving forward, the gambrel is tilted sufficiently to permit it automatically to slide into a truck.

The pork cutting department, as was explained in the first article on the Swift plant, makes maximum use of gravity in moving cuts. Through close spacing of the various work stations, drops of from 8 in. to 12 in. are used to move such items as shoulders or loins through the processing operations. A conveyor is employed for the belly rolling operation.

A feature of the cutting floor is the use of roller top conveyors on which all the fresh green cuts are boxed on the floor and move as boxed items into the fresh meat holding cooler. After being trimmed and graded, the individual cuts are placed in a wire-bound box and then on the roller top conveyor on which they pass a central point (see photo on page 35). From here they move by roller conveyor to the holding cooler. Products which are to be processed further are chuted to the proper curing cellars.

Use of roller top conveyors and chutes eliminates one of the bottlenecks frequently found on the cutting floor, the need for trucking product from the floor. Furthermore, the weight that is recorded for each unit of the green packed product is the sales weight.

(Continued on page 35.)



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POP the valve shut...
and this agitator keeps mixing
all the while... **DOUBLE MOTION!**
(Valve diameter up to 6")

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The HAMILTON
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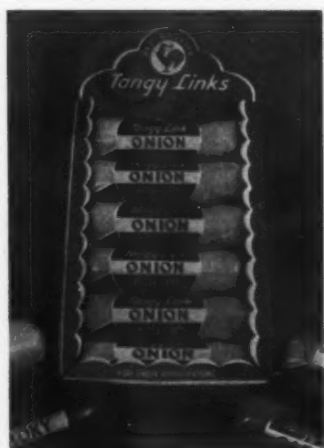


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Processed Meat Products Volume Declines in September But Tops Output a Year Ago

THE volume of meats and meat food products prepared and processed un-

August, but was 133,578,000 lbs. larger than the amount reported for Septem-

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—SEPTEMBER 1949, WITH COMPARISONS

	September		January-September	
	1949	1948	1949	1948
Meat placed in cure—				
Beef	8,736,000	9,065,000	80,236,000	75,536,000
Pork	244,589,000	211,944,000	2,421,229,000	2,186,887,000
Smoked and/or dried—				
Beef	4,154,000	5,138,000	39,756,000	42,392,000
Pork	161,814,000	156,509,000	1,502,295,000	1,390,278,000
Sausage—				
Fresh (finished)	20,505,000	19,069,000	171,419,000	158,589,000
Smoked and/or cooked	8,677,000	86,920,000	739,465,000	708,413,000
To be dried or semi-dried	9,571,000	10,568,000	87,410,000	79,666,000
Total sausage	116,269,000	116,657,000	998,294,000	946,668,000
Loaf, head cheese, chili con carne, jellied products, etc.	15,836,000	16,791,000	131,969,000	138,463,000
Cooked meat—				
Beef	2,388,000	2,391,000	21,594,000	19,090,000
Pork	49,939,000	36,326,000	433,846,000	386,790,000
Canned meat and meat food products—				
Beef	7,181,000	9,534,000	59,045,000	77,416,000
Pork	31,007,000	28,396,000	349,342,000	348,073,000
Sausage	7,727,000	7,836,000	56,408,000	64,176,000
Soup	6,734,000	6,734,000	273,542,000	332,722,000
All other	37,575,000	39,169,000	292,355,000	292,737,000
Total	91,267,000	91,659,000	1,000,777,000	1,115,144,000
Bacon (sliced)	64,327,000	59,686,000	537,653,000	444,797,000
Lard—				
Rendered	115,391,000	81,670,000	1,260,390,000	1,162,064,000
Refined	99,519,000	88,240,000	1,639,790,000	853,937,000
Rendered pork fat—				
Rendered	7,382,000	5,437,000	72,383,000	55,459,000
Refined	3,780,000	3,234,000	42,354,000	30,761,000
Oil stock	5,637,000	6,809,000	70,457,000	51,181,000
Edible tallow	5,069,000	4,291,000	60,869,000	43,756,000
Compound containing animal fat	25,329,000	20,631,000	163,126,000	163,047,000
Oil containing animal fat	1,484,000	2,282,000	19,805,000	10,192,000
Miscellaneous	4,426,000	4,905,000	74,635,000	55,661,000
Total	1,026,303,000	924,337,000	9,971,429,000	9,102,342,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

der federal inspection during September 1949 declined 79,627,000 lbs. from

ber 1948, according to a recent report by the U. S. Department of Agriculture.

CUT-OUT MARGINS LOWER ON LIGHT AND MEDIUM WEIGHTS

(Chicago costs and credits, first three days of week.)

While the average cost of live hogs tested was down 20c from last week, finished product costs were reduced to a larger degree, resulting in lightweight cutting minus 46c and mediums, minus 58c. The heavyweights' margin improved 2c at minus 6c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fn.	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fn.	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	fn.
Skinned hams	12.7	37.9	\$ 4.82	\$ 6.85	12.6	38.0	\$ 4.79	\$ 6.73	12.5	39.6	\$ 4.96	\$ 7.17		
Picnics	5.5	26.9	1.48	2.17	5.3	25.4	1.35	1.95	5.3	25.4	1.35	1.87		
Boston butts	4.2	34.7	1.46	2.11	4.0	34.7	1.39	2.01	4.0	34.7	1.39	1.97		
Loins (blade in)	9.9	38.9	3.85	5.77	9.6	38.9	3.72	5.40	9.5	38.3	3.64	5.13		
Bellies, S. P.	10.8	27.5	2.98	4.37	9.2	27.4	2.52	3.71	9.9	27.2	1.07	1.49		
Bellies, D. S.					2.1	28.0	.59	.84	8.5	28.0	2.38	3.36		
Fat backs					3.1	12.0	.38	.54	4.5	14.3	.65	.91		
Plates and loins	2.9	12.2	.35	.51	3.0	12.2	.37	.51	3.4	12.2	.41	.59		
Raw leaf	2.2	9.6	.21	.31	2.1	9.6	.20	.30	2.2	9.6	.21	.30		
P. S. lard, rend. wt.	13.6	11.0	1.50	2.19	12.1	11.0	1.32	1.90	10.2	11.0	1.12	1.60		
Sparcibars	1.6	35.3	.56	.81	1.6	29.8	.48	.69	1.6	21.3	.34	.47		
Regular trimmings	3.1	22.8	.71	1.07	2.8	22.8	.64	.96	2.9	22.8	.66	.93		
Feet, tails, etc.	2.0	10.7	.21	.31	2.0	10.7	.21	.30	2.0	10.7	.21	.30		
Offal & misc.50	.73			.50	.72			.50	.71		
Total yield & value	69.5		\$18.63	\$27.20	69.5		\$18.46	\$26.56	70.5		\$18.80	\$26.80		
Cost of hogs			\$17.95				\$18.04					\$18.04		
Condemnation loss09				.09					.09		
Handling and overhead			1.05				.91					.82		
TOTAL COST PER CWT.			\$19.09	\$27.87			\$19.04	\$27.40				\$18.95	\$26.88	
TOTAL VALUE			18.63	27.20			18.46	26.56				18.89	26.80	
Cutting margin			—\$.46	—\$.67			—\$.58	—\$.84				—\$.06	—\$.08	
Margin last week			+.16	+.24			— .20	— .20				— .08	— .12	

Processors handled fewer pork items during September, which accounted for a good part of the decline in total output, and the only items prepared in larger quantity than a month earlier were smoked and/or dried beef and canned beef, fresh sausage, canned meat and meat food products not listed specifically, refined lard, oleo stock and miscellaneous meat items. Total September 1949 output was the largest for the month since 1943 when 1,130,953,000 lbs. of meat and meat items were prepared.

Total sausage production in September was 116,269,000 lbs., which was 8,348,000 lbs. under August and 388,000 lbs. below output a year earlier. The cumulative total for 1949 was 998,294,000 lbs., compared with 946,668,000 lbs. for the same nine months in 1948.

Canning operations slowed down considerably during September with output 7,776,000 lbs. less than the previous month. The September 1949 total of 91,267,000 lbs. of canned meat items compared with 99,043,000 lbs. a month earlier and 91,650,000 lbs. a year earlier. The nine-month cumulative total for

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN SEPTEMBER, 1949

Item	Pounds of finished product	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat (include such items as spiced ham, chopped and pressed meats)	12,774,534	7,195,688	
Canned hams (whole & fractional)	7,595,180	127,217	
Cornd beef hash	276,382	5,010,632	
Chili con carne	694,485	9,572,295	
Vienna sausage	344,264	5,673,308	
Potted and deviled meat food products (excluding deviled ham)		3,268,771	
Deviled ham	29,842	568,822	
Tamales	99,878	2,378,130	
Sliced dried beef	10,297	593,204	
Liver products		237,138	
Meat stew (all types)	38,865	3,906,173	
Spaghetti meat products (all types)	40,956	4,432,408	
Tongue (other than pickled)	130,197	198,410	
Vinegar pickled products	1,145,833	1,466,611	
All other products containing 20% or more meat	763,748	8,247,162	
All other products containing less than 20% meat (excluding canned soup)	234,514	6,234,451	
Total of all products	24,178,975	59,010,440	

1949 of 1,000,777,000 lbs. was smaller than the 1,115,144,000 lbs. for last year.

Although the total of 24,178,975 lbs. of meat items canned in slicing and institutional sizes during September was smaller than 27,951,490 lbs. reported a month earlier, the volume placed in the consumer packages was 2,974,431 lbs. larger than the August figure.

Production of loaf items in September declined 164,000 lbs. from a month earlier and was 955,000 lbs. smaller than a year earlier. The cumulative figure for these items in 1949 was 131,969,000 lbs., which was less than the 1948 total of 138,463,000 lbs.

Although bacon slicing operations during September remained at a higher

level than a year earlier, they declined 4,904,000 lbs. from August. The September production figure was 64,327,000 lbs., compared with 69,231,000 lbs. a month earlier and 59,686,000 in 1948.

The amount of lard and pork fat rendered and refined during September again declined from a month earlier but

remained considerably larger than the figure reported a year earlier. September lard operations totaled 214,880,000 lbs., compared with 218,979,000 lbs. a month earlier and 169,910,000 lbs. a year earlier, while pork fat production totaled 11,162,000 lbs., 11,933,000 lbs. and 8,671,000 lbs. in the three months.

280,000 reported a year ago. Beef production was 139,000,000 lbs., compared with 143,000,000 lbs. the previous week and 134,000,000 lbs. a year ago.

Calf slaughter was 137,000 head, compared with 134,000 a week earlier and 141,000 in the week a year earlier. Output of inspected veal in the three weeks under comparison was 18,600,000, 18,000,000 and 18,100,000 lbs.

Hog slaughter of 1,244,000 head was 16 per cent above the 1,074,000 head the previous week and 21 per cent larger than the 1,031,000 slaughtered in the same week of 1948. Pork production totaled 159,000,000 lbs., compared with 136,000,000 a week earlier and 141,000,000 a year earlier. Production of 39,400,000 lbs. of lard compared with 32,700,000 the previous week and 30,800,000 lbs. in the corresponding period of 1948.

Sheep and lamb slaughter amounted to 282,000 head, compared with 290,000 head the previous week and 398,000 a year ago. Production of inspected lamb and mutton in the three weeks amounted to 12,100,000, 12,200,000 and 16,400,000 lbs., respectively.

Weekly Inspected Meat Output Rise Due Mainly to Seasonal Hog Kill Increase

MEAT production under federal inspection totaled 329,000,000 lbs. in the week ended October 22, an

increase of 6 per cent over that of the preceding week and the corresponding week last year when 309,000,000 lbs. of meat were produced, according to the estimate of the U. S. Department of Agriculture. This larger output of meat

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended October 22, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Oct. 22, 1949.....	278	138.7	137	18.6	1,244	159.2	282	12.1	328.6
Oct. 15, 1949.....	281	143.0	134	18.0	1,074	136.4	290	12.2	309.6
Oct. 23, 1948.....	280	133.5	141	18.1	1,031	141.2	398	16.4	309.2

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. Per 100 lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Oct. 15, 1949.....	954	508	250	136	226	128	93	43	14.0
Oct. 8, 1949.....	952	509	247	134	224	127	92	42	13.6
Oct. 23, 1948.....	926	477	237	128	235	137	91	41	12.7

¹1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

increase of 6 per cent over that of the preceding week and the corresponding week last year when 309,000,000 lbs. of reflected a seasonal increase in hog

reflected a seasonal gain in hog kill.

Slaughter of 273,000 cattle was 3 per cent below the 281,000 head slaughtered a week earlier and 2 per cent below the

CHICAGO PROV. SHIPMENTS

	Week Oct. 22	Previous week	Cor. wk. 1948
Cured meats, pounds.....	17,053,000	21,829,000	27,428,000
Fresh meats, pounds.....	33,677,000	29,417,000	34,789,000
Lard, pounds.....	6,212,000	5,104,000	5,367,000

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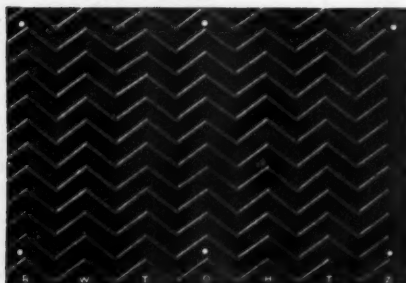
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Hot dip galvanized after fabrication... this sturdy steel tube pritch with one pointed and one saw-tooth end is a decided improvement over old-style wooden pritches. It is 30" long, $1\frac{1}{16}$ " in diameter, and weighs 3 lbs. (Other lengths as ordered).

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Native steers—	Oct. 26, 1949	per lb.
Choice, 600/800	54	@55n
Good, 500/700	48	@49½
Good, 700/800	47	@49
Commercial, 500/700	43	@44n
Utility, 400/up	27	@27½
Commercial cows, 500/800.30		@31
Can. & Cut. cows, north,		26½
350/up		
Bologna bulls, north,		31
600/up		@31½

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500/700-lb. Carcasses

Choice:		
Hinds & ribs	63	@66
Hindquarters	59	@61
Rounds	51	@54
Loins, trimmed	59	@61.00
Loins & ribs (sets)	94	@97
Sirloins	87	
Forequarters	46	@48
Backs	51	@54
Chucks, square cut	46	@48
Ribs	85	@90
Briskets	40	@43

Good:		
Hinds & ribs	60	@62
Hindquarters	54	@57
Rounds	49	@51
Loins, trimmed	82	@86
Loins & ribs (sets)	78	@82
Sirloins	82	
Forequarters	42	@46
Backs	49	@50
Chucks, square cut	46	@48
Ribs	70	@75
Briskets	40	@42
Navels	30	@24
Plates	23	@25
Hind shanks	24	
Fore shanks	27	@29
Bull tenderloins, 5/up	91	
Cow tenderloins, 5/up	91	

BEEF PRODUCTS

(L.c.l. prices)

Tongues, No. 1, 3/up,	26	@26½
fresh or frozen		
Tongues, No. 2,	21	
fresh or frozen		
Brains	6½	@7
Hearts	22	@22½
Livers, selected	48	@49
Livers, regular	31	@24
Tripe, scalded	6	@6½
Tripe, cooked	7	@7½
Kidneys	14	
Lips, scalded	10½	
Lips, unscalded	6½	@7
Lungs	6	@6½
Melts	6	@6½
Odds	5	@5½

BEEF HAM SETS

(L.c.l. prices)

Knuckles	44½	@45
Inskins	46½	@47½
Outsides	41	@41½

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	30	@31
Veal breads, under 6 oz.	87	@88
6 to 12 oz.	88	
12 oz. up	89	
Calf tongues	21	@22
Lamb fries	85	
Ox tails, under ½ lb.	10	@10
over ½ lb.	19	@20

WHOLESALE SMOKED

MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs.,	47½	@48
wrapped		
Hams, skinned, 14/16 lbs.,	50½	@53
ready-to-eat, wrapped		
Hams, skinned, 16/18 lbs.,	48½	@51
wrapped		
Hams, skinned, 16/18 lbs.,	51½	@53½
ready-to-eat, wrapped		
Bacon, fancy trimmed,		
brisket off, 8/10 lbs.,	44	@50
wrapped		
Bacon, fancy square cut,		
seedless, 12/14 lbs.,	42	@40
wrapped		
Bacon, No. 1 sliced, 1-lb.	51	@53½
open-faced layers		

CALF & VEAL—HIDE OFF

(L.c.l. prices)

Choice, 80/130	44	@46
Choice, 130/170	35	@38
Good, 80/130	38	@41
Good, 130/170	33	@35
Commercial, 80/130	35	@37
Commercial, 130/170	28	@31
Utility, all weights	25	@20

CARCASS LAMBS

(L.c.l. prices)

Choice, 40/50	48	@50
Good, 40/50	46	@48
Commercial, all weights	41	@43

CARCASS MUTTON

(L.c.l. prices)

Good, 70/down	23	@25
Commercial, 70/down	21	@23
Utility, 70/down	20	@21

FRESH PORK AND

PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	38½	@39½
Pork loins, regular,		
under 12 lbs.	39½	@40½
Pork loins, boneless	59	@60
Shoulders, skinned, bone in,		
under 16 lbs.	38½	@39½
Picnics, 4/6 lbs.	28½	
Picnics, 6/8 lbs.	26½	
Boston butts, 4 & 8 lbs.	26½	
Boneless butts, c.t., 2/4	50½	@51
Tenderloins	81	@84
Neck bones	12½	@13
Livers	22½	@23
Kidneys	15	@15½
Brains	10	@10½
Ears	8	
Knouts, lean in	11	
Feet, front	6½	@7

SAUSAGE MATERIALS—

FRESH

(L.c.l. prices)

Pork trim, reg. 50%	22½	@23½
Pork trim, spec.		
85% lean	43	@44
Pork trim, ex. 95% lean	50	@51
Pork cheek meat, trmd.	35	@36
Pork tongues	15	@16
Bull meat, boneless	38½	@39½
Bon's cow meat, f.c., C. C. 35½	36½	
Cow chucks, boneless	36	@37
Beef trimmings	32	@33
Beef cheek & head meat,		
trmd.	29	
Shank meat	37	@38
Veal trimmings, bon's	33½	@34½

SAUSAGE CASINGS

(F. O. B. Chicago)

(L.c.l. prices quoted to manufacturer of sausage.)		
Beef casings:		
Domestic rounds, 1½ to		
1½ in., 180 pack	45	@47
Domestic rounds, over 1½		
in., 140 pack	75	@80
Export rounds, wide, over		
1½ in.	1.10	@1.35
Export rounds, medium,		
1½ to 1½	60	@65
Export rounds, narrow,		
1½ in. under	90	@95
No. 1 weasands, 24 in. up	12	@14
No. 1 weasands, 22 in. up	10	@11
No. 2 weasands	6	
Middles, sewing, 1½ @		
2 in.	1.10	@1.15
Middles, select, wide,		
2@2½ in.	1.25	@1.35
Middles, select, extra,		
2½@2½ in.	1.45	@1.50
Middles, select, extra,		
2½ in. & up	2.00	@2.10
Beef bungs, export No. 1	24	@26
Beef bungs, domestic	18	@20
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	20	@22
10-12 in. wide, flat	10½	@11½
8-10 in. wide, flat	6	@7
Pork casings:		
Extra narrow, 29 mm. &		
dn.	3.15	@3.25
Narrow, mediums, 29@32		
mm.	3.15	@3.25
Medium, 32@35 mm.	1.90	@1.95
Spe. medium, 35@38 mm.	1.40	@1.50
Wide, 38@45 mm.	1.20	@1.25
Export bungs, 34 in. cut	29	@30
Large prime bungs,		
34 in. cut	17	@18
Medium prime bungs,		
34 in. cut	14	@15
Small prime bungs	9	@10½
Middles, per set, cap off	55	@70

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	83	@85
Thuringer	48	@51
Farmer	70	
Holsteiner	70	
B. C. Salami	77	@83
B. C. Salami, new con.	47	
Genoa style salami, ch.	85	@87
Pepperoni	70	
Mortadella, new condition	47	
Capicola (cooked)	76	
Italian style hams	75	

DOMESTIC SAUSAGE

(l.e.l. prices)

Pork sausage, hog casings..43	@47
Pork sausage, bulk.....	38
Frankfurters, sheep casings..	44
Frankfurters, hog casings..	44
Frankfurters, skinless.....	44
Bologna.....	38
Bologna, artificial casings..	39
Smoked liver, hog bungs..44	@48
New Eng. lunch specialty..56	@62
Minced luncheon spec., ch..47	@50
Tongue and blood.....	39
Blood sausage.....	31
Souse.....	30
Polish sausage, fresh.....	35
Polish sausage, smoked....48	@52

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime.....	29	33
Realfied.....	31	35
Chili powder.....	..	37
Chili pepper.....	36@39	..
Cloves, Zanzibar.....	38	42
Ginger, Jam., unbl.....	64	69
Ginger, African.....	62	67
Cochin.....
Mace, fcy, Banda.....
East Indies.....	..	1.26
West Indies.....	..	1.19
Mustard, sour, fcy.....	30	..
No. 1.....	..	38
West India Nutmeg.....	47	..
Paprika, Spanish.....	48@64	..
Pepper, Cayenne.....	..	59
Red No. 1.....	..	59
Pepper, Packers.....	1.47	1.82
Pepper, white...2.00@2.42	2.20@2.40	..
Pepper, Black.....
Malabar.....1.35@1.47	1.42@1.52	..
Black.....
Lampung...1.35@1.47	1.42@1.52	..

SEEDS AND HERBS

(l.e.l. prices)

	Whole for Saus.	Ground
Caraway seed.....	23 1/2	27 1/2
Cumin seed.....	28	34
Mustard sd., fcy.....	22	..
Yel. American.....	19	49
Marjoram, Chilean.....	21	25
Oregano.....
Coriander, Morocco.....
Natural No. 1.....	17	20
Marjoram, French.....	82	68
Sage Dalmation.....
No. 1.....	49	55

CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...\$ 8.89	Per ton
Saltpetr. a. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran. nitrate of soda.....	5.25
Pure rfd. powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	..
Granulated.....	\$19.80
Medium.....	25.80
Rock, bulk, 40 ton cars, Detroit.....	10.90
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	6.05
Standard gran., f.o.b. refiners (2%).....	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.60
Dextrose, per cwt. in paper bags, Chicago.....	7.25

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 25	San Francisco October 25	No. Portland October 25
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.....	\$44.00@45.00	\$44.00@45.00	\$44.00@46.00
500-600 lbs.....	42.00@43.00	43.00@44.00	44.00@45.00
Commercial:			
400-600 lbs.....	39.00@41.00	40.00@42.00	35.00@39.00
Utility:			
400-600 lbs.....	34.00@36.00	32.00@36.00	35.00@39.00
COW:			
Commercial, all wts.....	29.00@30.00	29.00@35.00	29.00@32.00
Cutter, all wts.....	25.00@26.00	26.00@27.00	23.00@25.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
130-170 lbs.....	40.00@42.00	38.00@42.00	38.00@40.00
Good:			
130-170 lbs.....	40.00@42.00	38.00@42.00	37.00@40.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.....	44.00@46.00	43.00@45.00	43.00@45.00
50-60 lbs.....	44.00@46.00	42.00@43.00	41.00@43.00
Good:			
40-50 lbs.....	44.00@46.00	43.00@45.00	43.00@45.00
50-60 lbs.....	44.00@46.00	42.00@43.00	41.00@43.00
Commercial, all wts.....	42.00@44.00	38.00@42.00	36.00@40.00
Utility, all wts.....	40.00@42.00	35.00@38.00	35.00@35.00
MUTTON (EWE):			
Good, 75 lbs. dn.....	21.00@23.00	19.00@22.00	18.00@20.00
Commercial, 75 lbs. dn.....	21.00@23.00	17.00@19.00	15.00@16.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.....	30.50@31.50	32.00@33.00	30.00@31.00
120-187 lbs.....	30.50@31.50	30.00@32.00	30.00@31.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.....	49.00@52.00	54.00@58.00	48.00@50.00
10-12 lbs.....	49.00@52.00	52.00@58.00	48.00@50.00
12-16 lbs.....	48.00@51.00	52.00@54.00	45.00@46.00
PICNICS:			
4-8 lbs.....	..	35.00@38.00	..
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.....	47.00@53.00	50.00@54.00	51.00@55.00
16-20 lbs.....	48.00@53.00	54.00@56.00	51.00@55.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	48.00@53.00	52.00@54.00	54.00@56.00
8-10 lbs.....	47.00@52.00	48.00@52.00	50.00@54.00
10-12 lbs.....	47.00@52.00	..	50.00@54.00
LARD, Reddied:			
Tierces.....	16.50@17.50	16.00@16.50	..
50 lb. cartons & cans.....	16.50@17.50	10.00@20.00	..
1 lb. cartons.....	17.50@18.50	20.00@21.00	17.00@18.00

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10-lb. tin..... 37c
50-lb. drum, per lb. 34c
100-lb. drum, per lb. 33c
300-lb. bbl., per lb. 32c
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SOLVAY

SOLVAY SALES DIVISION

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, OCTOBER 27, 1949

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	36 1/2 @ 37n	36 1/2 @ 37n
10-12	36 1/2 @ 37n	36 1/2 @ 37n
12-14	35 1/2 @ 36n	35 1/2 @ 36n
14-16	35 1/2 @ 36n	35 1/2 @ 36n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	37n	37n
18-20	40 1/2 n	40 1/2 n
20-22	40 1/2 n	40 1/2 n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	39 @ 39 1/2	39 1/2 n
12-14	38 @ 38 1/2	38 1/2 n
14-16	38 @ 38 1/2	38 1/2 n
16-18	39 1/2	39 1/2 n
18-20	43 1/2	43 1/2 n
20-22	43 1/2	43 1/2 n
22-24	43 1/2	43 1/2 n
24-26	42 1/2	42 1/2 n
26-30	37 1/2	37 1/2 n
25-up, No. 2's	35	
Inc.		

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	15n	15n
Clear plates	12n	12n
Square jowls	14n	14 1/2 @ 15
Spl. butts	10 1/2 @ 11	11 1/2
S.P. jowls	12	@ 12 1/2

PICNICS

	Fresh or Frozen	S.P.
4-6	27 1/2	27 1/2 n
4-8 range	25 1/2	25 1/2 n
6-8	25 1/2 @ 25 1/2	25 1/2 n
8-10	25 1/2	25 1/2 n
10-12	25 1/2	25 1/2 n
12-14	25 1/2	25 1/2 n
8-up, No. 2's	25 1/2	
Inc.		

BELLIES

	Fresh or Frozen	Cured
6-8	27 1/2	31n
8-10	27 1/2	31n
10-12	26 1/2 @ 27	30n
12-14	26 1/2 @ 27	30n
14-16	26 1/2 @ 27	30n
16-18	26 1/2 @ 27	30n
18-20	26 1/2 @ 27	30n

GR. AMN.

	REL.	D.S.
18-20	27	28 1/2 n
20-25	27	28 1/2 n
25-30	27	28 1/2 n
30-35	24 1/2	26
35-40	23 1/2	25 1/2
40-50	22n	23 1/2

FAT BACKS

	Green or Frozen	Cured
6-8	12n	12 1/2
8-10	13n	13 1/2
10-12	13n	14
12-14	15	15 1/2
14-16	15 1/2 n	16
16-18	16n	16 1/2
18-20	16n	16 1/2
20-25	16	16 1/2

LARD FUTURES PRICES

MONDAY, OCTOBER 24, 1949

	Open	High	Low	Close
Nov. 10.30	10.50	10.30	10.37 1/2 b	
Dec. 10.30	10.42 1/2	10.30	10.35a	
Jan. 10.30	10.45	10.27 1/2	10.35a	
Mar. 10.32 1/2	10.37 1/2	10.27 1/2	10.35b	

Sales: 2,240,000 lbs.
Open interest at close Fri. Oct. 21st:
Oct. 192, Nov. 294, Dec. 471, Jan. 132
and Mar. 50; at close Sat., Oct. 22nd:
Oct. 127, Nov. 298, Dec. 476, Jan. 135
and Mar. 56 lots.

TUESDAY, OCTOBER 25, 1949

	Nov.	Dec.	Jan.	Mar.
10.47 1/2	10.50	10.42 1/2	10.42 1/2	
10.40	10.45	10.40	10.40	
10.40	10.40	10.37 1/2	10.40a	
10.32 1/2	10.40	10.37 1/2	10.40a	

Sales: 2,900,000 lbs.
Open interest at close Mon., Oct. 24th:
Oct. 127, Nov. 300, Dec. 482, Jan. 138
and Mar. 56 lots.

WEDNESDAY, OCTOBER 26, 1949

	Nov.	Dec.	Jan.	Mar.
10.42 1/2	10.52 1/2	10.42 1/2	10.45a	
10.40	10.42 1/2	10.37 1/2	10.37 1/2	
10.35	10.40	10.35	10.37 1/2	
10.35	10.45	10.35	10.37 1/2	

Sales: 2,360,000 lbs.
Open interest at close Tues. Oct. 25th:
Oct. 125, Nov. 291, Dec. 486, Jan. 140
and Mar. 58 lots.

THURSDAY, OCTOBER 27, 1949

	Nov.	Dec.	Jan.	Mar.
10.27 1/2	10.30	10.17 1/2	10.27 1/2 a	
10.30	10.32 1/2	10.15	10.20b	
10.25	10.27 1/2	10.15	10.17 1/2 b	
10.27 1/2	10.30	10.15	10.20a	

Sales: 3,560,000 lbs.
Open interest at close Wed. Oct. 26th:
Oct. 115, Nov. 291, Dec. 486, Jan. 139
and Mar. 59 lots.

FRIDAY, OCTOBER 28, 1949

	Nov.	Dec.	Jan.	Mar.
10.10	10.20	10.02 1/2	10.05b	
10.17 1/2	10.20	10.02 1/2	10.15b	
10.10	10.15	9.97 1/2	10.15b	
10.20	10.20	10.00	10.20	

Sales: About 6,500,000 lbs.
Open interest at close Thurs., Oct. 27th:
Oct. 106, Nov. 284, Dec. 487, Jan. 142
and Mar. 62 lots.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Oct. 22	12.25a	12.00a	11.00n
Oct. 24	12.25a	11.50a	10.50n
Oct. 25	12.50n	11.00a	10.00n
Oct. 26	12.50n	10.00n	9.50n
Oct. 27	12.25a	10.00n	9.00n
Oct. 28	11.75a	9.75a	8.75n

EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments in the month of September 1949 were 238,461,000 lbs., compared with 321,176,000 lbs. in August and 234,141,000 lbs. in July, according to a recent report of the Institute of Shortening and Edible Oils, Inc. Shortening accounted for 50.8 per cent of the total September shipments; edible oil, 47.5 per cent; shipments to government agencies, 2 per cent, and shipments for commercial export, 1.5 per cent.

Total third quarter shipments (July-September, 1949) were 793,778,000 lbs., compared with 762,519,000 lbs. in the second quarter and 697,669,000 lbs. in the first quarter. Shortening shipments comprised 50.1 per cent of the third quarter shipments; edible oil, 47.7 per cent; shipments to government agencies, 4 per cent, and shipments for commercial export, 1.8 per cent.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$13.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	14.00
Kettle rend., tierces, f.o.b. Chicago	14.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	14.75
Lard taken	14.75
Neutral, tierces, f.o.b. Chicago	15.50
Standard Shortening... *N. & S.	19.00
Hydrogenated Shortening N. & S.	20.75
*Del'd.	

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF	
(L.c.l. prices)	
	Oct. 26, 1949
Choice	52 1/2 @ 61
Good	49 1/2 @ 56 1/4
Commercial	43 1/2 @ 49 1/4
Canner & cutter	25 @ 24
Bologna bulls	34 @ 35

BEEF CUTS

(L.c.l. prices)	
Choice:	
Hinds & ribs	60 @ 64
Rounds, N. Y. flank off	53 @ 56
Hips, full	64 @ 66
Top sirloins	55 @ 68
Short loins, untrimmed	88 @ 93
Chucks, non-kosher	47 @ 49
Ribs, 30/40 lbs.	78 @ 83
Good:	
Hinds & ribs	54 @ 60
Rounds, N. Y. flank off	50 @ 54
Hips, full	60 @ 64
Top sirloins	45 @ 68
Short loins, untrimmed	75 @ 84
Chucks, non-kosher	46 @ 48
Ribs, 30/40 lbs.	66 @ 74
Briskets	45 @ 48
Flanks	16 @ 18

FANCY MEATS

(L.c.l. prices)	
Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	90
Beef livers, selected	78
Lamb fries	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 135 lbs.	27 1/4 @ 29 1/4
137 to 153 lbs.	27 1/4 @ 29 1/4
154 to 171 lbs.	27 1/4 @ 29 1/4
172 to 188 lbs.	27 1/4 @ 29 1/4

FRESH PORK CUTS

(L.c.l. prices)	
Western	
Hams, regular, 14/down	37 @ 38 1/2
Hams, skinned, 14/down	39 1/2 @ 40 1/2
Picnics, 4/8 lbs.	27 1/2
Bellies, sq. cut, seedless	
8/12 lbs.	27 1/2 @ 28 1/4
Pork loins, 12/down	40 1/2 @ 41 1/2
Boston butts, 4/8 lbs.	37 1/2
Spareribs, 3/down	38 @ 38 1/2
Pork loins, regular	23 1/2 @ 24 1/2
Pork trim., regular, 95%	51 @ 52

City

Hams, regular, 14/down	38 @ 42
Hams, skinned, 14/down	43 @ 44
Shoulders, N. Y., 12/down	37 @ 39
Picnics, 4/8 lbs.	30 @ 33
Boston butts, 4/8 lbs.	42 @ 46
Pork loins, 12/down	45 @ 47
Spareribs, 3/down	43 @ 45
Pork trim., regular	20 @ 23

LAMBS

(L.c.l. prices)	
Choice lambs	47 @ 56
Good lambs	43 @ 54
Legs, gd. & ch.	60 @ 64
Hindsaddles, gd. & ch.	57 @ 62
Loins, gd. & ch.	60 @ 64

MUTTON

(L.c.l. prices)	
Western	
Good, under 70 lbs.	22 @ 24
Comm., under 70 lbs.	20 @ 22

VEAL—SKIN OFF

(L.c.l. prices)	
Western	
Choice carcass	40 @ 45
Good carcass	34 @ 44
Commercial carcass	30 @ 38
Utility	26 @ 31

BUTCHERS' FAT

(L.c.l. prices)	
Shop fat	1 1/4
Breast fat	1 1/4
Edible suet	2
Inedible suet	2

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, OCTOBER 26, 1949

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$54.50-55.50
700-800 lbs.	54.00-55.50

Good:

350-500 lbs.	None
500-600 lbs.	48.00-52.00
600-700 lbs.	48.00-52.00
700-800 lbs.	47.00-51.00

Commercial:

350-600 lbs.	38.00-46.00
600-700 lbs.	37.00-46.00
Utility, all wts.	None

COW:

Commercial, all wts.	31.00-33.00
Utility, all wts.	29.00-31.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL AND CALF:

SKIN OFF, CARCASS

Choice:

80-120 lbs.	None
130-170 lbs.	40.00-45.00

Good:

50-80 lbs.	None
80-130 lbs.	36.00-44.00
130-170 lbs.	34.00-38.00

Commercial:

50-80 lbs.	None
80-130 lbs.	33.00-38.00
130-170 lbs.	30.00-33.00
Utility, all wts.	26.00-31.00

LAMB AND MUTTON:

LAMB:

Choice:

30-40 lbs.	45.00-49.00
40-45 lbs.	48.00-49.00
45-50 lbs.	47.00-48.00
50-60 lbs.	46.00-48.00

Good:

30-40 lbs.	47.00-48.00
40-45 lbs.	47.00-48.00
45-50 lbs.	46.00-48.00
50-60 lbs.	44.00-46.00

Commercial, all wts.	41.00-46.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	22.00-24.00
Commercial	20.00-22.00
Utility	None

FRESH PORK CUTS, LOINS NO. 1:

(BLADELESS INCL.)

8-10 lbs.	42.00-44.00
10-12 lbs.	42.00-44.00
12-16 lbs.	42.00-43.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	37.00-40.00

CALIFORNIA KILL

State-inspected slaughter of livestock for the month of September 1949 was reported by the California Department of Agriculture as shown in the following table.

	No.
Cattle	25,445
Calves	18,114
Hogs	20,139
Sheep	17,222

Production for September was reported by the Department as follows:

	Lbs.
Sausage	3,946,656
Pork and beef	6,021,053
Lard and substitutes	290,542
Total	10,258,251

As of September 30, California had 105 meat inspectors. Plants under state inspection totaled 273, and plants under state approved municipal inspection totaled 101.



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KEYSTONE BROKERAGE COMPANY

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Thursday, October 27, 1949.

Large soaper buying last Friday, basis 6c on fancy tallow and 5½c choice white grease, resulted in a weaker tone in the market. No change was registered early this week, however, soaper and consumer buying continued at these levels, with yellow grease moving at 4½c, delivered Chicago. By midweek, some trading came to light at fractionally higher levels, with choice white grease reportedly sold at 6c, f.o.b. midwest point, Canada the recipient. Interest was in evidence in the East at 7¼c for fancy tallow, but confirmed sales were lacking. Some dealer buying came to light on choice white grease at 6c, delivered Chicago. A strong situation was evident by Thursday, with firm offers in the market on fancy tallow at 6½c, prime at 6¼c and choice white grease at 6¼c.

Early sales came to light on fancy tallow at 6c, prime at 5½c, special at 5½c and yellow grease at 4½c, all delivered Chicago. Trading was of larger proportions than reported in recent weeks. About midweek, a couple tanks of prime tallow sold at 5½c, special at 5½c, yellow at 4½c and choice white grease at 5½c and 6c, all delivered Chicago. Yellow grease moved in several directions at 4½c, delivered consuming points. Large soaper trading came to light Thursday in several quarters at ¼c higher levels on some grades. A fair volume of trading was negotiated at 6¼c on fancy tallow, 6c on prime, 5½c on special and 6@6¼c on choice white grease.

TALLOWES: The market was stronger Thursday, with most grades advancing ¼c. Edible tallow was quoted at 6¼c @ 7¼c nominal, in carlots delivered consumers' points. Fancy was quoted at 6¼c; choice, 6½c nominal; prime, 6c; special 5½c; No. 1, 5c; No. 3, 4½c, and No. 2, 4c nominal.

EASTERN FERTILIZER MARKET

New York, October 27, 1949.

All by-product prices declined and sales of cracklings were made at \$1.70 per unit, f.o.b. New York. Wet rendered tankage sold at \$8.75 per unit of ammonia, and blood was offered at \$9.00 per unit of ammonia.

There was some interest in the market at the above figures, and some people in the trade thought the market might improve. These prices were much lower than the South American market.

FERTILIZER PRICES

BAISIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 16% per unit of ammonia	9.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.75
Soda nitrate, per net ton, bulk, ex-vessel	48.00
Atlantic and Gulf ports	51.50
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.75

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

Dry Rendered Tankage

40/50% protein, unground, per unit of protein	\$1.70
---	--------

GREASES: Prices advanced fully ¼c on most grades Thursday. Choice white grease was quoted at 6@6¼c; A-white, 5½c nominal; B-white, 5½c nominal; yellow, 4½c; house, 4¼c nominal; brown, 3½c nominal, and brown 25 f.f.a., 3¼c nominal.

GREASE OILS: A steady market was registered, with demand good on all grades. Production continued to capacity. No export inquiry was in evidence. Prices were unchanged Thurs-

BY-PRODUCTS MARKETS

(Chicago, Thursday, October 27, 1949.)

Blood

	Unit Ammonia
Unground, per unit of ammonia	\$9.25 @ 9.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$9.25 @ 9.50
Low test	9.25 @ 9.50
High test	9.25 @ 9.50
Liquid stick tank cars	4.00

Packaginghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$105.00 @ 110.00
55% meat scraps, bulk	121.00
50% feeding tankage, with bone, bulk	105.00
60% digester tankage, bulk	125.00
80% blood meal, bagged	152.00
65% special steamed bone meal, bagged	90.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	6.50
Bone tankage, unground, per ton	\$7.50 @ 40.00
Hoof meal, per unit ammonia	7.75

Dry Rendered Tankage

	Per unit Protein
Cake	\$1.85 @ 1.90
Expeller	1.85 @ 1.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lmed)	\$1.75 @ 2.00
Hide trimmings (green, salted)	1.50
Sinews and pizles (green, salted)	1.50
Cattle jaws, skulls and knuckles	65.00
Pig skin scraps and trim, per lb.	5½

Animal Hair

	Per ton
Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	60.00
Cattle switches	4½ @ 5
Winter processed, gray, lb.	13a
Summer processed, gray, lb.	8

*Quoted delivered basis.

day, with No. 1 lard oil quoted at 11½c, in drums, l.c.l., f.o.b. Chicago; prime burning oil, 14½c; acidless tallow, 12¼c.

NEATSFOOT OILS: Good inquiry was manifested on all grades at current quotable prices. Export interest was lacking, however. Demand was about commensurate with production. The quoted price on pure neatsfoot oil Thursday was again 21½c, basis drums, l.c.l., f.o.b. Chicago; 20-degree, 27½c, and 15-degree, 28½c.

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THE RATH PACKING COMPANY, Waterloo, Iowa

VEGETABLE OILS

Thursday, October 27, 1949.

Comparatively light activity was registered in the market, and buyers were confining their purchases to current requirements. Some weakness was in evidence from last quotations, which continued throughout this week. Domestic trading was fair; however, offerings in general were above sellers' asking prices. Little buying interest emanated from buyers for export. Midweek trading was from $\frac{1}{4}$ to $\frac{1}{2}$ c below early sales. An uneasy position was manifested in view of the unsettled labor situation, resulting in light trading by weekend.

CORN OIL: A definite weakness was in evidence, and trading was considered thin. Early quotations came to light at $11\frac{1}{4}$ c asked, which were reduced to $10\frac{1}{2}$ c and 11 c by midweek. A few tanks

sold at 11 c Tuesday. Thursday's quoted price was $10\frac{1}{2}$ c @ 11 c asked, down about $\frac{1}{4}$ to $\frac{1}{2}$ c.

SOYBEAN OIL: The market tapered off about $\frac{1}{2}$ c from Friday, and trading was considered on the light side with buyers reaching for spot shipments on current requirements only. Trading in future deliveries was light since asking prices were fully $\frac{1}{2}$ c above buyers' ideas. Product for spot shipment moved about midweek at 10 c, and later sales came to light at $9\frac{1}{2}$ c @ 10 c. First half of November sold at $9\frac{1}{2}$ c while other offerings were held at $9\frac{1}{2}$ c. Thursday's close was $9\frac{1}{2}$ c paid.

PEANUT OIL: Trading came to light at $10\frac{1}{2}$ c early, but later asking prices were quoted at $10\frac{1}{2}$ c with some sales at this price, fully $\frac{1}{4}$ to $\frac{1}{2}$ c below last week. The quoted price Thursday was $10\frac{1}{2}$ c paid for spot shipments.

COCONUT OIL: No material change was registered in the market, and steady to firm prices were in evidence by midweek. A nominal market prevailed since no trading was reported. Offerings were revealed at $12\frac{1}{2}$ c for spot and $12\frac{1}{2}$ c for November, which was Thursday's quoted price, nominally.

COTTONSEED OIL: A steady to weaker tone was recorded, and trading was somewhat broader than previous week although somewhat scattered. Early sales came to light in the Valley at $10\frac{1}{2}$ c, later at $10\frac{1}{2}$ c, and midweek trading was in evidence in the Valley at 10 and $10\frac{1}{2}$ c. Thursday's trading

involved Valley at 10 c; Southeast was quoted nominally at 10 c, and Texas, $9\frac{1}{2}$ c bid and 10 c asked.

The N. Y. futures market quotations for the first four days were:

MONDAY, OCTOBER 24, 1949

	Open	High	Low	Close	Pr. cl.
Dec.	12.40	12.54	12.38	*12.52	12.48
Jan.	*12.25	*12.46	12.43
Mar.	12.15	12.32	12.14	12.32	12.26
May	12.14	12.28	12.14	12.26	12.22
July	*12.05	12.25	12.25	*12.30	12.30
Sept.	11.85	11.99	11.85	11.99	11.85
Oct. ('50) ..	*11.05	*11.70	11.65

Total sales: 70 contracts.

TUESDAY, OCTOBER 25, 1949

Dec.	*12.51	12.55	12.51	12.54	12.52
Jan.	*12.40	*12.46	12.46
Mar.	*12.28	12.35	12.30	12.34	12.32
May	12.29	12.35	12.27	*12.29	12.26
July	*12.29	12.35	12.25	*12.23	12.20
Sept.	*11.90	12.00	11.96	*11.97	11.99
Oct. ('50) ..	*11.69	*11.72	11.70

Total sales: 91 contracts.

WEDNESDAY, OCTOBER 26, 1949

Dec.	*12.51	12.63	12.50	12.50	12.54
Jan.	*12.45	12.60	12.49	*12.42	12.46
Mar.	12.37	12.45	12.35	*12.32	12.34
May	*12.31	12.42	12.32	*12.30	12.29
July	12.30	12.40	12.29	*12.26	12.28
Sept.	*12.00	12.10	12.00	*11.90	11.97
Oct. ('50) ..	*11.77	*11.70	11.72

Total sales: 177 contracts.

THURSDAY, OCTOBER 27, 1949

Dec.	12.35	12.45	12.26	*12.33	12.50
Jan.	*12.25	*12.28	12.42
Mar.	*12.21	12.29	12.18	*12.21	12.32
May	*12.25	12.30	12.15	*12.20	12.30
July	*12.25	12.25	12.12	*12.19	12.26
Sept.	*11.06	11.95	11.85	*11.84	11.90
Oct. ('50) ..	*11.60	11.75	11.72	*11.60	11.70

Total sales: 212 contracts.

*Bid.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	10pd
Southeast	10n
Texas	9.8c @ 10c
Corn oil, in tanks, f.o.b. mills	10.5c @ 11.25c
Soybean oil, in tanks, f.o.b. mills	9.5c @ 10.5c
Midwest	10.5c @ 11.25c
Peanut oil, f.o.b. Southern Mills	10.5c @ 11.25c
Coconut oil, Pacific Coast	12.5c @ 13.5c
Cottonseed foots	
Midwest and West Coast	1.5c @ 1.75c
East	1.5c @ 1.75c

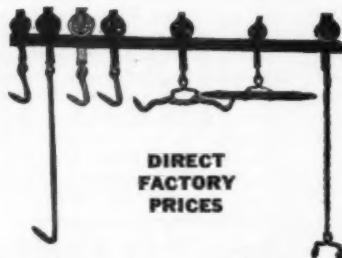
OLEOMARGARINE

Prices f.o.b. Chicago

White domestic, vegetable	25
White animal fat	23
Milk churned pastry	23
Water churned pastry	22

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Cedar Falls, Iowa

HIDES AND SKINS

Tanner interest on relatively broad trading—About steady prices retained all descriptions—Good liquidation in light native and branded cows—Bulls, calf and kipskins also steady.

Chicago

PACKER HIDES: Trading in packer hides continued at steady prices on most descriptions. Good tanner buying interest was again registered, and trading involved in excess of 95,000 hides, including 13,500 sold last Friday. Steady prices were paid on native steers. Light natives sold at 25c, heavy natives at 24c, and ex-light natives at 29½c. All branded steers moved in a fair way. Butt branded steers sold at 22c, Colorados at 21¼ and 21½c and heavy Texas at 22c. Light Texas and ex-light Texas steers are quotable nominally at 22½ and 26½c, respectively.

Heavy native cows sold from 24½ to 24¾c, shipping points considered. Steady prices of 25 to 25½c were realized for light native cows, with one sale of light averageweights from Oklahoma City made at 32c, basis Chicago. No change was registered in branded cows which moved at 23½ to 24½c, depending on the points of origin.

Movement in all selections of native steers was fair in comparison with the overall trading. One packer early sold two lots of 1,000 each light native steers, October takeoff, at 25c, Chicago. Another packer sold 700 Chicago light native steers and 800 Cedar Rapids, October salting, at 25c, Chicago. Late last week 800 heavy October native steers sold at 24c, Chicago. Early this week 2,000 more heavy native steers, October and early November takeoff, sold at 24c, Chicago. 600 Evansville heavy native steers sold at the same price. About midweek another packer sold 3,800 native steers, October and early November salting, at 24c for the heavy hides and 25c for the light, basis Chicago. Three sales of ex-light native steers were reported totaling 2,300, October takeoff, at 29½c, Chicago basis.

Branded steers sold in a fair way, in-

volving about 21,000. Early this week one packer sold 1,200 Cedar Rapids and Albert Lea butt brands at 22c, Chicago. Another packer sold 2,400 river point and Chicago butt brands at 22c. 2,000 more of the same, October salting, sold at 22c. Another packer sold 3,000 October forward production butt brands at 22c, and later 5,000 more mixed, October and early November salting, at 22c for butt brands and heavy Texas and 21½c for the Colorados. An outside packer sold 650 butts at 22c basis Chicago. About midweek one packer sold 1,000 Cedar Rapids Colorados, October salting at 21½c, and 800 Chicago Colorados, largely kosher takeoff, at 21¼c. Another sale of 1,700 river point Colorados came to light at 21½c, basis Chicago. Three more sales totaling 3,250 of the same selection from several points moved at 21½c, basis Chicago. One lot of 700 heavy Texas steers sold at 22c Chicago basis.

A total of 35,150 native cows was sold, involving October and early November production. Late last week one packer sold 2,300 river point heavy native cows at 24½c, and early this week sold two more lots of the same totaling 4,400 at 24½c, Chicago, 24½c, f.o.b. St. Paul, and 24¾c, f.o.b. National Stockyards. The Association about midweek sold 1,400 of the same at 24½c. One lot of 800 St. Paul heavy native cows sold at 24¾c, basis Chicago. One outside packer sold 1,600 heavy native cows at 24c, basis Chicago.

Last Friday one packer sold 1,850 light native cows, origin Kansas City, at 27¾c, basis Chicago. Early this week the Association sold 1,800 of the same selection at 25½c, Chicago. Another sale involved 3,000 light-weight light native cows at 32c, origin Oklahoma City, Chicago basis. Same packer sold 2,500 light native cows at 25c, Cedar Rapids origin, and 25½c for Omaha production, basis Chicago. 4,200 St. Paul and Austin light native cows sold at 25c, while 9,700 Omaha, Sioux City and Des Moines production sold at 25½c, Chicago basis.

One packer last Friday sold 8,700

branded cows from several shipping points at 23½ and 24½c, basis Chicago. Early this week another packer sold 2,000 Oklahoma City branded cows at 24½c, and 1,000 Cedar Rapids branded cows at 23½c, basis Chicago. An outside packer sold 2,800 of the same at 23½c. Later, another packer sold 6,500 branded cows from several shipping points, October and early November takeoff, at the same price, Chicago basis.

The packer bull market was unchanged with no trading reported. Packers were in a well sold-up position. Native packer bulls were quoted Thursday at 17½c nominal and branded bulls at 2½c less.

PACIFIC COAST: No trading came to light. October production was reportedly liquidated, resulting in a dull market.

OUTSIDE SMALL PACKER: Trading was relatively dull since tanners were reluctant to reach for hides at current asking prices. Offerings, on the other hand, were restricted to some degree. Prices were somewhat mixed. Offerings came to light on 40/42-lb. weights at 25c, while 45-lb. average-weights were offered at 24 and 25c. 45/46-lb. renderers hides were offered at 19c. Small native packer bulls were quoted at 15½@16½c, while one sale of selected 80/82-lb. hides was made at 17c.

Very little was accomplished in the country hide market. 48/50-lb. weights were quoted at 20c for good selection and preferred shipping points. All-weights were quoted at 18½@19½c.

CALF AND KIPSKINS: Trading in the calfskin market was maintained with steady to slightly weaker prices in evidence. Northern native calfskins retained a steady position while a few other points were fractionally lower, particularly on heavyweights. Late last week one packer sold 3,900 river calfskins at 47½c for the heavy skins and 57½c for the lights, 9½ lbs. down. Another packer sold 2,000 of the same at identical terms for light and heavyweights. Early this week another packer sold 18,500 northern native heavy calfskins at 65c for the lightweights and 55c for the heavyweights. Total of 18,500 St. Louis, Fargo and other shipping point calfskins sold at 47½c for heavy-

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MAKES IT	10 bags - 2.20 per bag	MAKES IT
WORTH MORE	5 bags - 2.40 per bag	WORTH MORE

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weights and 60c for light averages.

No trading was reported in the kip-skin market.

SHEEPSKINS: Some of the strength registered the past month on all classifications seemed to have tapered off. No. 1 shearings were quotable at \$2.65@3.00 each; No. 2s at \$2.10@2.15; No. 3s at \$1.70 and Fall clips at \$2.90@3.25. Some trading was reported in a moderate way within the quoted ranges.

N. Y. HIDE FUTURES

MONDAY, OCTOBER 24, 1949

	Open	High	Low	Close
Dec.	21.01b	21.35	21.25	21.25b
Mar.	19.85b	20.00	20.00	20.00
June	19.45b	19.60b
Sept.	19.10b	19.30b

Closing unchanged to 5 points higher; sales 14 lots.

TUESDAY, OCTOBER 25, 1949

	Open	High	Low	Close
Dec.	21.10b	21.50	21.20	21.26
Mar.	19.92	20.00	19.80	20.00
June	19.45b	19.60	19.60	19.50b
Sept.	19.05b	19.20b

Closing 1 point up to 10 down; sales 56 lots.

WEDNESDAY, OCTOBER 26, 1949

	Open	High	Low	Close
Dec.	21.25b	21.85	21.35	21.75
Mar.	19.85b	20.10	19.85	20.01b
June	19.40b	19.50	19.50	19.70b
Sept.	19.10b	19.40b

Closing 1 to 49 points higher; sales 40 lots.

THURSDAY, OCTOBER 27, 1949

	Open	High	Low	Close
Dec.	21.60b	21.90	21.80	21.80
Mar.	20.60b	20.15	19.92	19.95
June	19.60b	19.90	19.80	19.60b
Sept.	19.30b	19.30b

Closing 5 points higher to 10 lower; sales 58 lots.

FRIDAY, OCTOBER 28, 1949

	Open	High	Low	Close
Dec.	21.65b	21.95	21.75	21.95
Mar.	20.60b	20.05	19.90	20.05
June	19.60b	19.70b
Sept.	19.25b	19.45b

Closing 10 to 15 points higher; sales 19 lots.

FRIDAY'S CLOSINGS

Provisions

The Chicago live hog top was \$17.75; the average, \$17.35. Provision prices were: Under 12 pork loins, 38@39; 10/14 green skinned hams, 38@39½; 4/8 Boston butts, 35@35½; 16/down pork shoulders, 33@33½; 3/down spareribs, 36@36½; 8/12 fat backs, 13; regular pork trimmings, 21@23; 18/20 DS bellies, 27; 4/6 green picnics, 27½; 8/up green picnics, 25½. P.S. loose lard was 9.75a; P.S. lard in tierces, 11.75a.

Cottonseed Oil

New York futures prices were: Dec. 12.11b, 12.14a; Jan. 12.05b, 12.15a; Mar. 11.96b, 11.99a; May 11.95-6; July 11.93b, 11.97a; Sept. 11.60b, 11.70a; Oct. 11.36b, 11.50a. Sales totaled 325 lots.

TANNERS' COUNCIL MEETING

A report on hide and leather conditions in western Europe by members of a recent government mission to that area is expected to be a feature of the annual meeting of the Tanners' Council of America at the Edgewater Beach hotel, Chicago, November 3 and 4. Representatives of other important hide and skin producing and consuming countries and a spokesman on the U. S. out-

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1948
	Week ended Oct. 27, '49	Previous Week	
Nat. str.	24 @25	24 @25	27½ @28
Hvy. Tex. str.	22 @22	22 @22½	@26
Hvy. butt.
brnd'd str.	22 @22	21½ @22½	@26
Hvy. Col. str.	21½ @21½	21½ @22½	@25½
Ex-light Tex. str.	20½ @20½	20½ @20½	27 @27½
Brnd'd cows.	23½ @23½	23½ @24½	@23½
Hvy. nat. cows.	24½ @24½	24½ @25	27½ @27½
Lt. nat. cows.	25½ @25½	25½ @27	@27
Nat. bulls.	17½ @17½	17½ @17½	@17½
Brnd'd bulls.	16½ @16½	16½ @16½	@16½
Califskins, Nor.	55 @55	55 @55	52½ @55
Kips. Nor.	50 @50	50 @50	@50
Kips. Nor. brnd.	47½ @47½	47½ @47½	@47½
Slunks, reg.	3.00 @3.00	3.00 @3.00	@2.50
Slunks, hris.	1.20 @1.20	1.20 @1.20	1.00 @1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. allwts.	21 @23	21 @23	22 @24
Brnd'd allwts.	20 @22	20 @22	21 @23
Nat. bulls.	15½ @16½	15 @16	14½ @15
Brnd'd bulls.	14½ @15½	14 @15	13½ @14
Califskins.	42 @48	42 @48	37 @40
Kips. nat.	45 @48	45 @48	30 @37
Slunks, reg.	2.25 @2.50	2.00 @2.25	@2.00
Slunks, hris.	1.00 @1.00	1.00 @1.00	@.75

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES


Allweights	19 @19½	18 @19	19 @20
Bulls.	12 @12	12 @12	12 @12
Califskins.	28 @28	25 @27	30 @32
Kipskins.	24 @26	23 @25	18 @20

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Phr. shearings, No. 1.	2.65 @3.00	2.75 @3.10	2.50 @3.50
Dry pelts.	24½ @24½	24½ @24½	27 @28
Horsehides, untrimmed.	10.50 @11.50	11.50 @12.00	9.25 @10.25

look will round out a panel on world hide and skin prospects and markets.



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LIVESTOCK MARKETS *Weekly Review*

WORLD HOG SLAUGHTER GAINS 12% IN YEAR; OUTLOOK FOR '50 GOOD

Commercial or inspected hog slaughter in the major pork and bacon producing countries of the world in 1949, for which data are available, indicates an increase of about 14 per cent over a year earlier, and total slaughtering for these countries now exceed the prewar level, according to a summary by the Office of Foreign Agricultural Relations. If economic and producing conditions continue about the same next year, the prospective slaughter for 1950 can be expected to increase substantially, particularly in Europe, North America and a few South American countries.

The increase of commercial or inspected hog slaughter in 1949 generally reflects the improved feed situation in most of the principal producing countries. Such factors as continuance of relatively high purchasing power, strong consumer demand for meat, plans to restore hog numbers to prewar levels in European countries, favorable growing conditions and availability of feed from foreign sources also contributed largely to this year's gains and towards the probability of a good increase in 1950.

Slaughter in North American countries was higher this year than in 1948 primarily because of a 12 per cent increase in United States inspected slaughter. Commercial or inspected slaughter in the principal European countries is expected to be about one-third larger in 1949 than in the preceding year, while in South America hog slaughter in the principal hog-producing countries has shown a steady increase during the past three years, resulting in 1949 slaughter being about 54 per cent above the prewar level. A favorable hog-corn ratio and inclusion of pork in the recent Anglo-Argentine agreement can be expected to increase

numbers further in South America.

Commercial hog slaughter in both Australia and New Zealand has been increasing during the 1946-49 period, but Australia's 1949 slaughter is still 12 per cent below the 1934-38 average and New Zealand's slaughter is more than 30 per cent below the average. The United Kingdom's hog slaughter in 1949, exclusive of Northern Ireland, is expected to be more than double last year's volume, due to the government policy of expanding hog numbers and its liberalization of feed rations for hogs. Imports of bacon and pork during the first seven months of 1949 were about one-third less than 1948, but the increase in domestic production is expected to more than offset this drop.

Data on commercial slaughter for the Soviet Union, eastern and southern European countries are not available, but moderate increases can be expected in those areas, due to numerous government plans and good feed supplies.

WATERLOO SHOW CHAMPIONS

Grand championship in the steer class at the Waterloo Meat Animal Show and Livestock Institute was won this week by an 1190-lb. Angus shown by Irvine & Minish of Dysart, Ia., while the reserve grand championship went to a 990-lb. Hereford owned by Arthur Timm of Tama, Ia. Both animals ranked similarly in the senior steer competition.

Junior steer champion was a 940-lb. Angus shown by Cliff Greiman of Garner, Ia., while the reserve was an 860-lb. Angus shown by Duane Jager of Eddyville.

Grand champion barrow of the show was a 210-lb. Poland owned by Harlan Hirsch of Indianola, while the reserve was won by Bob Faint of Havelock with a 210-lb. Berkshire; Faint also had the grand champion pen of three.

August Livestock Prices Well Under Those Paid in Same Month Last Year

The average live weights of the 1,232,000 cattle, 549,000 calves, 3,417,000 hogs and 1,126,000 sheep and lambs slaughtered under federal inspection during the month of August 1949 were reported by the U. S. Department of Agriculture as follows:

	Aug. 1949	Aug. 1948
Cattle	980.9	929.0
Steers*	987.9	954.9
Heifers*	812.3	785.0
Cows*	956.3	922.2
Calves	248.0	241.5
Hogs	261.6	270.8
Sheep and lambs	91.8	91.9

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during August in 1949 and 1948:

	Aug. 1949	Aug. 1948
Cattle	\$20.44	\$24.46
Steers*	23.53	30.23
Heifers*	22.31	26.24
Cows*	14.32	18.98
Calves	21.75	25.48
Hogs	19.86	27.08
Sheep and lambs	20.30	22.07

*Also included with cattle.

The dressing yields of livestock slaughtered during August 1949 and 1948 (per 100 lbs. liveweight), were as follows:

	Aug. 1949	Aug. 1948
Cattle	54.5	52.2
Calves	55.8	55.3
Hogs*	75.8	75.3
Sheep and lambs	46.9	46.3
Lard per 100 lbs.	14.4	13.8
Lard per animal	37.4	37.2

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of the livestock slaughtered during the two months were as follows:

	Aug. 1949	Aug. 1948
Cattle	523.7	484.9
Calves	135.6	133.5
Hogs	195.3	203.9
Sheep and lambs	43.1	42.5

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Conveyors Ease the Jobs

(Continued from page 23.)

There is no additional scaling operation such as occurs with manual trucking.

In the order assembly room a roller conveyor is used in putting up orders. The sales department prepares the orders which then move by pneumatic tube to the order assembly room. Here the tickets are arranged by route truck and by stop order. The last stop for any truck is filled first and the first stop last. The various products are held in gross lots in barrels, boxes, cage trucks, etc. As the box moves on the power conveyor by the various order assemblers, they place the properly weighed and wrapped products in shipping containers. Each of the order assemblers has at his station an apron for the shipping carton, a scale and a wrapping table. As the parts of the order are filled, their weights are entered on the ticket. This whole order is weighed by a check scaler and the cartons are stitched at the end of the order filling line. The stitcher places the fibre-board carton on the proper skid and when the shipping clerk starts to load the refrigerated delivery trucks he moves the assembled orders to them in skid lots. Use of the power roller conveyor for order assembly is efficient since the order fillers need do no walking. The car stewards loading a truck have only to pick up the correct carton from the skid load and driver time is conserved. Under the Swift system the

entire order is assembled—beef, small stock and provisions. Checking and stowing the truck in the proper stop order takes only a few minutes.

In the inedible rendering department, chutes and screw conveyors are used to handle the raw material. The soft material is chuted to hasher-washers which

veyors, the Evansville Swift plant has achieved a degree of production efficiency impossible with conventional methods of handling. Another advantage is the marked reduction in employee fatigue.

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empty into a screw conveyor carrying the material to the dry melters. Hard materials are fed into a crusher which, in turn, feeds back to the one screw conveyor (see left hand photo at top of page 11) carrying all the material to the melters. There is no mess or odor.

Through its extensive use of con-

and inedible rendering department, Link-Belt Co., Chicago; order assembly room, Rapids-Standard Co., Grand Rapids, Mich.; Packinghouse equipment: The Globe Co., Chicago; Allbright-Nell Co., Chicago; Cincinnati Butchers' Supply Co., Cincinnati, Ohio; power saws, Best & Donovan, Chicago.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 26, 1949, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Wash. Yds. Chicago Kansas City Omaha St. Paul

BARRROWS AND GILTS

Good and Choice:					
120-140 lbs.	\$15.50-17.25	\$14.50-16.50	\$16.50-17.25	\$16.50-17.25	\$16.50-17.00
140-160 lbs.	16.25-18.00	16.25-17.75	16.50-17.25	16.50-17.25	16.50-17.00
160-180 lbs.	17.50-18.25	17.50-18.00	16.75-18.00	17.50-18.00	17.25-17.75
180-200 lbs.	18.00-18.35	18.00-18.15	17.75-18.25	18.00-18.35	17.75-18.00
200-220 lbs.	18.15-18.35	18.00-18.15	18.10-18.25	18.00-18.35	18.00 only
220-240 lbs.	18.15-18.35	18.10-18.25	18.10-18.25	18.00-18.35	18.00 only
240-270 lbs.	18.15-18.35	18.10-18.25	18.10-18.25	18.00-18.35	18.00 only
270-300 lbs.	17.50-18.25	18.10-18.25	18.00-18.15	18.00-18.35	18.00 only
300-330 lbs.	17.25-18.00	18.00-18.15	17.85-18.10	17.50-18.00	17.25-18.00
330-360 lbs.	17.00-17.50	17.75-18.00	17.75-18.00	17.50-18.00	17.25-18.00

Medium:					
160-220 lbs.	16.50-17.75	16.50-18.00	17.00-18.00	16.00-18.00

BOWS

Good and Choice:					
270-300 lbs.	17.25-17.50	17.50-17.75	17.25-17.50	17.00-18.00	17.00-17.25
300-330 lbs.	17.25-17.50	17.50-17.75	17.25-17.50	17.00-18.00	17.00-17.25
330-360 lbs.	17.00-17.50	17.25-17.50	17.25-17.50	17.00-18.00	17.00-17.25
360-400 lbs.	16.00-17.25	16.75-17.25	16.75-17.25	17.00-18.00	17.00-17.25

Good:					
400-450 lbs.	15.00-17.00	16.50-17.00	16.25-17.00	17.00-18.00	15.75-17.00
450-550 lbs.	15.00-16.50	15.50-16.50	15.75-16.50	17.00-18.00	15.75-17.00

Medium:					
350-550 lbs.	14.25-17.00	14.50-16.75	15.50-17.00	16.25-17.75

PIGS (Slaughter):

Medium and Good:					
90-120 lbs.	18.50-16.25	18.50-15.50

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	31.00-35.00	32.50-38.00	30.50-35.00	33.50-37.50	31.50-35.00
900-1100 lbs.	32.50-36.00	33.50-40.00	32.00-37.00	34.50-39.50	32.00-37.00
1100-1300 lbs.	32.50-36.00	34.00-40.50	32.50-37.00	36.50-40.75	32.00-37.00
1300-1500 lbs.	32.50-36.00	34.00-40.50	32.50-37.00	36.50-40.75	32.00-37.00

STEERS, Good:					
700-900 lbs.	25.00-31.00	25.00-34.00	25.50-31.50	27.50-34.00	25.50-31.50
900-1100 lbs.	25.50-32.50	25.50-35.00	26.00-32.50	27.00-36.00	26.00-32.00
1100-1300 lbs.	25.50-32.50	25.50-35.00	26.00-32.50	27.00-36.00	26.00-32.00
1300-1500 lbs.	25.50-32.50	25.50-35.00	26.00-32.50	27.00-36.00	26.00-32.00

STEERS, Medium:					
700-1100 lbs.	19.00-25.50	18.50-26.50	19.50-26.00	20.00-26.75	18.00-26.00
1100-1300 lbs.	19.00-25.50	18.50-26.50	19.50-26.00	20.00-26.75	18.00-26.00

STEERS, Common:					
700-1100 lbs.	17.00-19.00	17.00-18.50	16.50-19.50	16.50-20.00	15.50-18.00

HEIFERS, Choice:					
600-800 lbs.	31.00-34.00	31.50-34.00	29.50-32.50	31.00-34.00	29.00-33.00
800-1000 lbs.	31.00-34.00	32.00-36.00	30.00-33.50	31.00-34.00	29.00-33.00

HEIFERS, Good:					
600-800 lbs.	25.00-31.00	24.50-32.00	24.50-30.00	26.00-31.00	25.00-29.00
800-1000 lbs.	25.00-31.00	25.00-32.00	24.50-30.00	26.00-31.00	25.00-29.00

HEIFERS, Medium:					
500-900 lbs.	18.50-25.00	18.00-25.50	18.00-25.00	19.50-26.00	17.50-25.00

HEIFERS, Common:					
500-900 lbs.	16.00-18.50	17.00-18.50	16.00-18.00	16.00-19.50	15.00-17.50

COWS (All Weights):					
Good	15.75-17.50	16.75-19.00	15.75-17.50	16.50-18.00	15.00-17.00
Medium	14.50-15.75	15.25-18.75	14.75-15.75	14.25-16.50	14.25-15.00
Cut. & com.	13.50-14.50	13.25-15.50	13.00-14.75	12.00-14.25	12.00-14.25
Canners	11.00-13.50	12.00-13.25	11.50-13.00	10.75-12.00	10.00-12.00

BULLS (Yrs. Excl.), All Weights:					
Beef, good	17.00-17.50	18.00-20.00	16.50-17.50	16.25-17.25	17.50-19.00
Sausage, good	17.00-18.00	19.50-20.00	17.00-18.00	17.25-18.00	17.50-18.00
Sausage, medium	16.00-17.00	18.25-19.50	15.50-17.00	16.75-17.25	17.00-17.50
Sausage, cut. & com.	13.00-16.00	15.00-18.25	13.50-15.50	14.00-15.75	14.00-17.00

VEALERS, All Weights:					
Good & choice	28.00-35.00	27.00-29.00	23.00-25.00	23.00-25.50	23.00-27.00
Com. & med.	17.00-28.00	22.00-27.00	16.00-23.00	17.00-23.00	16.00-23.00
Cull, 75 lbs. up.	13.00-17.00	15.00-22.00	12.00-16.00	13.00-17.00	13.00-16.00

CALVES (500 lbs. down):					
Good & choice	22.50-26.00	22.00-26.00	21.00-24.00	18.00-22.00
Com. & med.	15.00-22.50	16.00-22.00	14.00-19.00	16.00-21.00	15.00-18.00
Cull	12.00-15.00	13.50-16.00	10.00-14.00	13.00-16.00	12.00-15.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice*	24.25-25.50	24.00-25.00	23.50-24.00	23.50-24.50	24.00-24.25
Med. & good*	21.25-24.00	21.50-24.00	21.00-23.25	21.50-23.50	21.50-23.75
Common	16.00-20.75	17.00-21.00	17.50-20.75	19.50-21.50	16.50-21.25

EWES (Shorn):					
Good & choice*	6.50-9.00	9.25-11.00	8.50-9.00	9.00-10.00	10.00-11.00
Com. & med.	6.00-8.00	7.00-8.50	7.50-8.50	8.00-9.00	7.50-9.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended October 22, 1949:

CATTLE					
Week ended	Prev. week	Cor.			
Oct. 22	Oct. 15	1948			
Chicago	19,402	19,707	18,100		
Kansas City	20,577	22,353	26,380		
Omaha	20,840	22,923	18,396		
East St. Louis	8,791	9,069	10,446		
St. Joseph	10,639	11,284	11,164		
Sioux City	10,481	10,863	9,689		
Wichita	5,345	4,244	6,139		
New York & Jersey City	6,211	5,608	5,566		
Okl. City	10,143	9,393	11,124		
Cincinnati	4,856	4,785	6,248		
Denver	8,132	9,802	8,629		
St. Paul	18,105	17,595	15,519		
Milwaukee	5,501	3,290	4,155		
Total	145,283	150,979	151,546		

HOGS					
Week ended	Prev. week	Cor.			
Oct. 22	Oct. 15	1948			
Chicago	45,012	40,443	36,943		
Kansas City	13,917	12,113	13,687		
Omaha	33,553	37,955	38,980		
East St. Louis	29,923	34,802	25,777		
St. Joseph	28,107	21,565	26,289		
Sioux City	32,210	21,161	21,463		
Wichita	6,324	9,167	4,764		
New York & Jersey City	43,326	39,724	41,032		
Okl. City	10,492	10,323	8,557		
Cincinnati	18,067	13,616	10,081		
Denver	11,203	10,663	8,407		
St. Paul	66,241	51,232	33,983		
Milwaukee	10,414	9,915	7,969		
Total	368,791	312,279	283,968		

SHEEP					
Week ended	Prev. week	Cor.			
Oct. 22	Oct. 15	1948			
Chicago	5,647	5,887	10,707		
Kansas City	9,358	16,886	21,735		
Omaha	11,250	17,985	27,030		
East St. Louis	8,138	9,199	14,883		
St. Joseph	11,383	10,938	17,811		
Sioux City	6,560	6,226	9,344		
Wichita	2,785	1,105	1,369		
New York & Jersey City	29,816	38,618	36,165		
Okl. City	3,161	1,996	6,238		
Cincinnati	717	532	831		
Denver	17,278	16,328	34,564		
St. Paul	16,626	14,815	19,805		
Milwaukee	1,386	1,451	2,497		
Total	134,105	141,946	202,880		

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyard sales for local slaughter.
§Stockyard receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Oct. 27:

CATTLE:					
Steers, med. & low gd.	\$22.50@25.75				
Heifers, com. & med.	17.00@20.50				
Cows, med. & gd.	15.50@16.75				
Cows, cut. & com.	12.75@15.25				
Cows, canner	11.50@12.50				
CALVES:					
Vealers, gd. & low ch.	\$25.00@26.00				
Calves, med. & gd.	18.00@22.50				
HOGS:					
Gd. & ch., 180-290	\$18.00@19.25				
SHEEP:					
Slaughter lambs, med.	\$20.00 only				

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, October 27:

CATTLE:					
Steers, high gd. & ch.	\$27.00@33.00				
Steers, med. & gd.	24.00@27.00				
Steers, com. & med.	20.00@24.50				
Heifers, gd.	23.00@25.00				
Heifers, med. & low gd.	22.00@23.00				
Heifers, com.	18.00@21.50				
Cows, gd.	16.00@18.50				
Cows, can. & med.	14.00@16.00				
Cows, can. & cut.	11.00@14.00				
Bulls, gd.	17.50@19.50				
Bulls, com. & med.	15.00@17.00				
CALVES:					
Vealers, gd. & ch.	\$32.00@34.00				
Calves, med. to ch.	27.00@31.00				
Com. & med.	20.00@27.00				
Culls	13.00@20.00				
HOGS:					
Gd. & ch., 180-240	\$18.75@19.50				
Sows, 400, down	16.25@17.00				
LAMBS:					
Wooled, gd. & ch.	\$25.75@26.00				

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 22, 1949, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 12,500 hogs; Swift, 1,311 hogs; Wilson, 5,550 hogs; Agar, 7,117 hogs; Shippers, 6,004 hogs; Others, 18,470 hogs.
Total: 19,407 cattle; 1,748 calves; 51,045 hogs; 5,647 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,062	867	3,078	949
Cudahy	2,803	771	1,368	1,074
Swift	2,444	1,081	2,558	4,621
Wilson	1,368	632	1,962	2,425
Central	1,856
Others	5,639	24	4,951	289
Total	17,202	3,375	13,917	9,358

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,177	9,274	1,428
Cudahy	4,378	5,508	2,086
Swift	4,310	8,840	8,905
Wilson	8,194	3,788	373
Greater Omaha	162
Hoffman	104
Rothschild	491
Roth	165
Kingman	1,942
Merchants	99
Others	...	7,629	...
Total	20,033	35,034	7,792

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,510	1,668	15,762	3,704
Swift	4,236	2,366	11,376	4,187
Hunter	1,045	...	5,210	247
Heil	2,331	...
Krey	2,974	...
Laclede	985	...
Sieloff	1,285	...
Others	4,916	357	14,013	935
Shippers	8,633	1,892	11,802	940
Total	22,340	6,281	55,738	10,013

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,127	580	9,961	7,001
Armour	3,255	445	9,816	2,111
Others	4,472	1,274	5,614	422
Total	12,854	2,299	25,391	10,134

Does not include 7,903 hogs and 1,671 sheep bought direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	3,786	210	9,445	2,105
Armour	3,593	98	10,302	1,806
Swift	3,145	121	8,782	2,200
Others	303	6
Shippers	9,578	159	8,579	1,157
Total	20,405	594	32,008	7,268

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,533	856	5,352	2,785
Guggenheim	933
Dunn
Ostertag	119	...	8	...
Dold	121	...	903	...
Sunflower	18	...	61	...
Excel	609
Pioneer	12
Others	3,256	...	448	381
Total	6,001	856	6,772	3,166

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,641	660	1,200	546
Wilson	2,717	584	1,261	537
Others	130	7	822	...
Total	5,488	1,251	3,283	1,083

Does not include 654 cattle, 2,450 calves, 7,209 hogs and 2,078 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	256	63	101	...
Cudahy	824	10
Swift	517	476	36	...
Wilson	134
Acme	323	97
Atlas	625	13
Clougherty	28	...	87	...
Coast	312	...	26	...
Harman	225	1
Laer	279	64	825	...
Union	285
United	259	69	250	...
Others	4,270	1,059	343	...
Total	8,946	1,854	1,677	...

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	630
Kahn's
Lohrey	921	...
Meyer	78	...
Schlachter	200	78	...	24
National	358	2
Others	3,733	996	20,331	1,579
Total	4,320	1,076	21,232	2,233

Does not include 1,105 cattle, 4 calves and 12 hogs bought direct. Market shipments for the week were 160 cattle, 73 calves, 3,016 hogs and 1,353 sheep.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,239	211	2,803	8,003
Swift	1,270	126	2,160	5,343
Cudahy	1,072	49	2,746	3,348
Wilson	590	...	0	0
Others	2,689	291	3,238	894
Total	6,860	677	11,037	17,588

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,290	3,342	22,948	2,960
Bertsch	1,077
Cudahy	965	600	...	1,657
Rifkin	948	45
Superior	1,757
Swift	5,920	4,151	37,828	4,018
Others	2,298	4,047	5,465	7,001
Total	18,105	12,185	66,241	16,626

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,279	8,010	1,009	2,529
Swift	1,384	2,119	944	2,659
Blue
Bonnet	261	100	0	...
City	887	...	125	...
Rosenthal	442
Total	4,253	5,829	2,687	5,188

TOTAL PACKER PURCHASES

	Week ended Oct. 22	Prev. week	Cor. 1948*
Cattle	166,229	167,374	180,790
Hogs	320,082	275,682	267,276
Sheep	96,096	118,557	203,228

*Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., October 27.
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:
100-180 lb. \$14.00@16.75
180-240 lb. 16.00@17.40
240-300 lb. 16.25@17.00
300-360 lb. 16.00@17.25
Sows:
270-300 lb. \$15.75@17.00
400-550 lb. 12.50@15.75

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Oct. 21	50,000	51,500
Oct. 22	42,500	49,500
Oct. 23	45,000	47,500
Oct. 24	45,000	48,500
Oct. 25	55,000	58,500
Oct. 26	48,000	78,500
Oct. 27	47,000	54,500

LIVESTOCK RECEIPTS

Receipts at major markets, week ending October 22:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Oct. 22	353,000	500,000	243,000
Oct. 15	372,000	450,000	320,000
1948	353,000	433,000	372,000
1947	348,000	367,000	361,000
1946	437,000	559,000	490,000

HOGS AT 11 MARKETS, Wk. Ended:

	Cattle	Hogs	Sheep
Oct. 22	...	412,000	...
Oct. 15	...	361,000	...
1948	...	347,000	...
1947	...	306,000	...
1946	...	455,000	...

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Oct. 22	245,000	345,000	107,000
Oct. 15	259,000	302,000	143,000
1948	238,000	281,000	196,000
1947	224,000	296,000	196,000
1946	287,000	392,000	278,000

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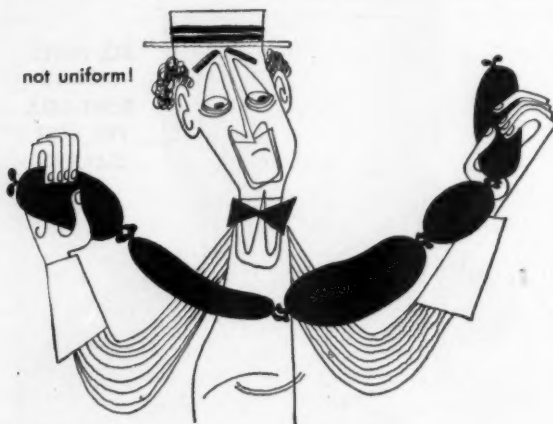
half a century of fine kettles

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended October 15 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Good Handyweights
Toronto	\$19.75	\$26.80	\$29.10	\$22.50
Montreal	25.85	28.85	28.65	22.85
Winnipeg	18.60	22.50	27.85	21.81
Calgary	18.80	18.00	28.35	20.05
Edmonton	17.00	19.10	29.35	20.10
Pr. Albert	18.00	19.20	27.35	18.30
Moore Jaw	18.50	19.25	27.35	18.50
Saskatoon	17.25	21.00	27.55	18.75
Regina	17.55	19.50	27.55	18.60
Vancouver		18.50	29.90	22.25

*Dominion government premiums not included.



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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Oct. 22, 1949.	20,069
Week ending Oct. 22, 1949.	11,782	Week previous	29,307
Week previous	14,029	Same week year ago	48,250
Same week year ago	12,650		
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 22, 1949.	1,966	Week ending Oct. 22, 1949.	769,055
Week previous	1,800	Week previous	1,350,197
Same week year ago	3,507	Same week year ago	1,369,418
BULL:		LARD AND PORK FATS:†	
Week ending Oct. 22, 1949.	733	Week ending Oct. 22, 1949.	326,243
Week previous	749	Week previous	153,534
Same week year ago	564	Same week year ago	89,473
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 22, 1949.	8,251	CATTLE:	Carcasses
Week previous	10,590	Week ending Oct. 22, 1949.	6,211
Same week year ago	11,443	Week previous	5,608
LAMB:		Same week year ago	5,566
Week ending Oct. 22, 1949.	37,330	CALVES:	
Week previous	53,658	Week ending Oct. 22, 1949.	9,626
Same week year ago	48,401	Week previous	12,574
MUTTON:		Same week year ago	7,749
Week ending Oct. 22, 1949.	2,158	HOGS:	
Week previous	3,185	Week ending Oct. 22, 1949.	43,326
Same week year ago	4,538	Week previous	39,724
HOG AND PIG:		Same week year ago	41,032
Week ending Oct. 22, 1949.	14,347	SHEEP:	
Week previous	11,399	Week ending Oct. 22, 1949.	39,816
Same week year ago	10,507	Week previous	38,618
PORK CUTS:	Pounds	Same week year ago	36,165
Week ending Oct. 22, 1949.	1,956,623	COUNTRY DRESSED MEATS	
Week previous	2,863,503	VEAL:	
Same week year ago	2,684,379	Week ending Oct. 22, 1949.	5,384
BEEF CUTS:		Week previous	5,302
Week ending Oct. 22, 1949.	122,062	Same week year ago	5,100
Week previous	231,602	HOG:	
Same week year ago	124,098	Week ending Oct. 22, 1949.	1
VEAL AND CALF:		Week previous	2
Week ending Oct. 22, 1949.	1,395	Same week year ago	..
Week previous	2,874	LAMB AND MUTTON:	
Same week year ago	3,973	Week ending Oct. 22, 1949.	159
LAMB AND MUTTON:		Week previous	167
Week ending Oct. 22, 1949.	2,173	Same week year ago	38
Week previous	4,812		
Same week year ago	2,118		

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 22 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	6,211	9,626	43,326	39,816
Baltimore, Philadelphia.....	6,490	1,132	29,250	1,460
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	12,094	2,554	72,420	6,094
Chicago, Elburn.....	23,824	4,859	95,717	13,299
St. Paul-Wisc. Group.....	26,777	25,257	136,463	15,380
St. Louis Area.....	15,245	8,026	80,917	15,163
Sioux City.....	9,826	600	34,557	8,155
Omaha.....	20,750	1,548	51,768	17,521
Kansas City.....	17,122	6,224	48,860	12,480
Iowa and So. Minn.....	15,589	5,331	220,208	32,982
SOUTHEAST	6,098	4,648	19,154	..
SOUTH CENTRAL WEST	23,212	15,004	57,028	24,176
ROCKY MOUNTAIN	7,502	1,060	14,044	17,443
PACIFIC	17,308	5,315	34,769	29,943
Grand total.....	208,038	91,204	938,469	235,462
Total week ago.....	213,733	80,914	806,345	242,136
Total same period 1948.....	214,515	108,019	779,867	345,915

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during September 1949: Cattle, 76.5; calves, 66.2; hogs, 73.7; sheep and lambs, 55.7.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended October 21 were as follows, with comparisons:

	Cattle	Calves	Hogs
Week ended October 21.....	1,740	1,710	9,900
Week previous.....	1,601	1,507	7,650
Cor. week last year.....	2,445	1,797	9,744

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We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Items starred can be seen in our New Display Rooms. Write for our bulletins.

Sausage and Smokehouse

- 1051—*PATTYMAKER: Holymatic, complete with stack counter, 2 size plates, used 1 mo. \$425.00
- 7068—*STUFFER: Oppelmer, 200# cap., complete. 195.00
- 1127—*STUFFER: Randall, 400# cap., reconditioned & guaranteed. 750.00
- 1128—STUFFER: Globe 500# cap., Sausage 750.00
- 1124—U.S. SLICER: 150-B, used few weeks, has shingling conveyor and stacker. 975.00
- 1132—U.S. SLICER: 150-B, with conveyor. 650.00
- 1125—*SILENT CUTTER: Buffalo 43-B, with 20 HP motor. 750.00
- 1121—SILENT CUTTER: Boss, 200# model 54, with 15 HP motor, top condition. 725.00
- 9325—MEAT MIXER: Buffalo #2, 7 1/2 HP gear head motor, new bowl, reconditioned, new guarantee. 825.00
- 1081—MIXER: Buffalo #2, belt drive, T & I pulley. 275.00
- 1126—*MEAT MIXER: Buffalo #2, 7 1/2 HP cap., with 7 1/2 HP motor. 505.00
- 7090—*MEAT MIXER: Anco, 700# cap., with new hopper, 7 1/2 HP motor. 690.00
- 1014—VACUUM MIXER: 1000# cap., with 3 ph. 60 cy. motor. 725.00
- 1016—SAUSAGE EQUIPMENT LAY-OUT: Reconditioned, like-new, with Buffalo 4-A Meat Mixer, Boss #477, 200# stuffer, Boss #522 Meat Grinder, with 25 HP motor, 1 Self-unloading Silent Cutter, 250# cap., new 12 ft. stainless stuffing table, etc. Price on Application
- 1129—SILENT CUTTER: Buffalo Model 60, self-emptying, less motor, 600 lb. cap., with extra set of knives. 1200.00
- 1106—MEAT GRINDER: Buffalo 56-B, with motor. Bids Requested
- 8281—MEAT GRINDER: Boss #522, hvy. duty, complete with 25 HP motor. 1000.00
- Rendering and Lard**
- 1053—TRIFE WASHER: Boss, direct drive, with motor, good cond. \$400.00
- 0901—HANSHER-WASHER: Mechanical, 10 HP motor, 30"x10" cylinder. 1050.00
- 9852—HOG: #13-C Mitts & Merrill, 50 HP motor. 1750.00
- 8306—HYDRAULIC PRESS: (2) 300 ton Boss, with 8x12 pumps, Ea. 2200.00
- 1021—SMALL SLAUGHTERING & LARD MAKING UNIT. Bids Requested
- 1133—EXPPELLER: Red Lion, guaranteed, many new parts, screw conveyor, tempering apparatus, magnetic separator, variable feed elevator. 3350.00
- 1123—COOKER: New Jordan 4x10, with 20 HP motor & starter. 3500.00

Miscellaneous

- 6384—RAND SAW: #54 Jones Superior, S.S. table. \$675.00
- 0851—BAKE OVEN: Advance, 192 loaf cap. 925.00
- 1086—CURING VATS: (150) Oak, 1500# cap., good cond. 4.50
- 1105—LOAF PANS: (600) Aluminum Wear-ever, 6x2, sliding lid, like new. Ea. 1.65
- 7093—*KETTLE: 300 Gal. New, All Stainless Steel, 90# Pressure. 750.00
- 8283—SCALE: Toledo 321-A, Portable, Platform. 300.00
- 0460—PAK TYER: Fohn Model P-10, complete with motor, used very little. 350.00
- 1134—TROLLEYS: New Galv. Hind Quarter, Each, Special. .70
- TROLLEYS: New Galv. Fore Quarter, Each, Special. .85
- 1137—CARTON FORMING & LINING MACHINE: Peters Senior, 3E-522, with auto. carton & liner feeding device. 1900.00
- 1138—CARTON FORMING & LINING MACHINE: Peters Junior, EJ-238. 500.00
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Buffalo #321B Silent Cutter, 10 HP..... 450.00
Boss #54 Silent Cutter, 15 HP..... 450.00
Buffalo Meat Mixer, 15 HP..... 750.00
Randall Sausage Stuffer, 400#..... 450.00
Sanders Grinder, #150, 15 HP..... 750.00
Sanders Grinder, #190, 15 HP..... 300.00
Cleveland Grinder, 7 1/2 HP..... 350.00
Enterprise Grinder, Belt Drive, #52..... 100.00
1-Ty Linker (Frankfurter Linker)..... 1000.00
1-Elec. Meat & Bone Saw..... 100.00
1-U. S. Elec. Slicing Machine (Stacker)..... 200.00
1-Boss Hasher, large size..... 300.00
2-Toledo Dial, Pan Scales, ea..... 250.00
1-Pickle Pump (Griffiths)..... 100.00
100—Stainless Steel Ham Molds, ea..... 7.50
100—Alum. & Stainless Loaf Molds..... 2.50 up
2—Stainless Jacketed Kettles, 80 gal. ea..... 125.00
60 gal., 80 gal., & 150 gal. Alum. Kettles..... \$60.00 & \$80.00
1-Wet Rendering Cooker..... 250.00
1-Hog Holet, Boss, new..... 1000.00
1-Hoof Puller, A-N, new..... 600.00
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2—Anco #261 Grease Pumps, M. D.
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1—Enterprise #166 Meat Grinder, belt driven.
1—Steel 2,000 gal. jack, O.T. agit. Kettle.
12—Stainless Jacketed Kettles, 30, 40, 60, 80, 100 gallon.
30—Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon.
Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
1—Cleveland Meat Grinder, type TE-B, 15 HP Motor.
1—Anco 3'x6' and 1—Anco 4'x3' Lard Rolls.
Send us your inquiries.

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For Sale, in good condition:

1 Large Frick Ammonia Condenser, 120—2"x18" tubes—\$1300.00.
1 Small Frick Condenser, 5 stands, 7—2"x18" tubes—\$250.00.
1 Centrifugal Pump with 20 HP Motor, 350 gallon per minute—\$225.00.

Schmadel Packing & Ice Company

North End Fulton Avenue
EVANSVILLE, INDIANA

RENDERING EQUIPMENT

4 Anco 5x10 cookers, bone crusher, hasher washer, presses, Hammer Mill, sifter, tanks, steam pumps, grease pumps, etc. Write for complete description and prices.

Chas. Abrams
Philadelphia 6, Pa.

68 N. 2nd St.,
Phone Walnut 2-2218

BUFFALO Smokemaster with hopper, conveyor, hood, smoke filter cell, 4 HP motor, in excellent condition. \$175.00. Evans Packing Co., Inc., Box 301, Gallipolis, Ohio.

EQUIPMENT FOR SALE

CANS FOR SALE: Several carloads three pound 502x314 key type, tru tile style, enameled inside, side seams soldered and not lithographed. Packed in original paper bags, and in first class condition. F8-355, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

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FOR SALE: HOLLYMATIC Hamburger Patty Machine complete with 4 plates and stacker. \$280.00. General Meat Co., 2900 N. Broadway, St. Louis 7, Mo.

FOR SALE: #38 Buffalo Silent Cutter with 15 HP motor. \$250.00, good condition. Wisconsin Meat Products Co., 3275 N. Pierce St., Milwaukee, Wis.

EQUIPMENT WANTED

WANTED: ANCO 635 rotary meat cutter. Ready Foods Canning Corp., 500 N. Dearborn St., Chicago 10, Ill. Phone Whitehall 4-7545.

BUSINESS OPPORTUNITIES

CATTLE SWITCHES WANTED: Please write or call Kaiser-Reismann Corp., 230 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5958.

SPACE AVAILABLE: 5,000 to 10,000 feet available in eastern Canadian city. Government inspected plant for food processing or canning. What have you to offer? W-357, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Owing to the devaluation of the pound sterling, we can confidently offer six lines of the highest quality canned foods which would be a popular and ready seller in the U. S. market. Will reputable brokers interested in handling these lines please communicate by air mail with Maurice Lee Unger, Ltd., Garden Canneries, Boothstown, Manchester, England.

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DETROIT—J. H. Rice, 1786 Allard, Gross Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 28—Earl McAdams, 701 Callowhill St.
PITTSBURGH—R. H. Ros, Box 628, Santiago Rd., Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

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PLANT SUPERINTENDENT

Fully qualified to handle ALL functions, from slaughtering of all classes of animals, allied, processing and final disposition, including power, maintenance, new construction, labor relations, personnel, grievances and all phases of bargaining, shrinks and yields, incentives and maximum production with minimum cost. Also familiar with most all geographic locations in the U.S.A. Have had some foreign experience as well. Am capable of handling any number of employees or operations, in large, medium or small sized plant or plants. Free to go anywhere. W-359, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Auditor, Office manager, Accountant, with over 20 years' experience with large and small plants. Capable of assuming complete charge of all details including taxes, financial, profit and loss, departmental statements. Also capable of economically installing standard costs and itemized weekly results. Location immaterial. W-314, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SUPERINTENDENT LOS ANGELES AREA

Thorough practical man with many years' experience. Qualified to take complete charge, produce quality products and handle labor. Excellent references. W-361, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CONTROLLER

Age 45, active, excellent knowledge of all meat packing procedures, thoroughly trained in costs, finance, departmentals, operations. Proven record. Replies held in strict confidence. Prefer Chicago. W-355, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SHEEP CASING selection supervisor available to reliable concern. 25 years' experience selecting and training selectors. Economical and high production yield. Will go anywhere in this country or abroad. References. W-345, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

HELP WANTED

INSTITUTIONAL SALESMAN

Opportunity for experienced meat packing salesman to cover hotel and restaurant trade in southeastern states. Must be well versed in packinghouse products, of good reputation and able to furnish the best of references. Reply giving full information to Box W-348, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Do You Know the Provision Market, or have you had experience buying or selling meats? We are not meat packers, but do have extensive contact with the field in connection with buying and selling poultry and provisions. We want a capable man to represent us in contacts with buyers and producers. Interesting permanent position with opportunity. Chicago location. Send full business and personal information, experience, salary desired, etc. Our employees know of this advertisement and all letters will be kept confidential. W-370, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HIGH TYPE SALES EXECUTIVE

Experienced in selling carload buyers smoked and canned meats, also sausage. Capable of supervising sales department. Midwest location. Must be willing to travel. W-328, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION FOREMAN wanted to take charge of meat canning department in plant located in Virginia. Permanent position, good opportunity. Give full details, experience, age and salary expected. W-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE NEW PACKING PLANT SMALL DOWN PAYMENT BALANCE FINANCED

Clean, new plant, completely equipped, available immediately. Financing can be arranged for purchaser with small down payment. Easy terms on balance.

Latest mechanized equipment, installed in production-line, labor-saving layout, including overhead tracks throughout one-floor plant with more than 5000 sq. ft. floor area.

New Carrier smoke house and cooling room; Carrier cooling equipment in chill room, age and cure room, freezer room, sales cooler, etc. Oil-fired boiler, scalding, deboning and other equipment of latest design and ample capacity.

Sausage department completely equipped for output of 50,000 pounds weekly. Clean, tight, concrete block construction throughout assures low maintenance costs. Located just outside Columbus, Ohio, within 20 miles of 600,000 population in one of Nation's best hog and cattle feeding areas.

For interesting details, please wire or write today:

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A Good Packinghouse for Sale

Killing weekly 300 hogs, 80 to 90 cattle, sausage business 18 to 20,000 pounds per week. New machinery, tanks, six new trucks all up-to-date. More new territory to work. Million and a quarter business yearly. Profits 40 to \$45,000 yearly. I have to sell my part of business for own reasons. Partner wants to stay, but will sell his part. This is a good buy for some live-wire. Good references if wanted. W-364, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Complete Meat Packing Plant

Located in largest trading area in Florida. Modern, up-to-date. Slaughtering, curing, sausage making and packing. Gross approximately million dollars last year. Tom Mason, 221 East Lafayette St., Tampa, Fla.

FOR SALE: Established business on Fulton Market in Chicago. Choice location, plenty of cooler space. Ideal set-up for a packer branch house. W-367, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

Packing House for Sale in Canada

Central Ontario location in thickly populated area, with approximately 5 1/2 acres of land on a main highway about 100 yards from the city limits, with city sewage and city water connections. Railway siding on property, also deep well with ample water. County taxes and complete sprinkler system. Excellent live stock section in immediate vicinity. Federal inspection. Completely equipped for domestic and export business. Capacity 800 hogs per week.

W-343, THE NATIONAL PROVISIONER
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SAUSAGE FACTORY WITH CANNING PLANT FOR SALE OR LEASE

A modern plant operating under government inspection with capacity of 75,000 pounds of sausage products per week. Located in Kansas City, Missouri. An excellent opportunity. Write

FS-353,
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MEAT PLANT FOR SALE

Equipped for modern hog killing, beef, complete sausage room and rendering. Good location near Philadelphia, Pa. Now in operation.

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Philadelphia 6, Pa. Phone Walnut 2-2218

For Sale: Small, modern, up-to-date meat packing plant built in 1946, located in Central Virginia. Unusual opportunity for man with a knowledge of meat packing business. Will sell on very easy terms to a responsible purchaser. Would also consider retaining substantial interest with a man who is energetic, ambitious and knows the packing business. Address inquiries to

FS-354, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small packing plant operating under government inspection with feed yards in connection. Have well-equipped sausage kitchen, one city wholesale distributing market. Located in heart of livestock country in Rocky Mountain district. Will sell all or only physical assets. Only those thoroughly interested need inquire for this good profitable business. W-366, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Ideally located packinghouse near Chicago. Modern throughout. Will consider a good active partner. W-365, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



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